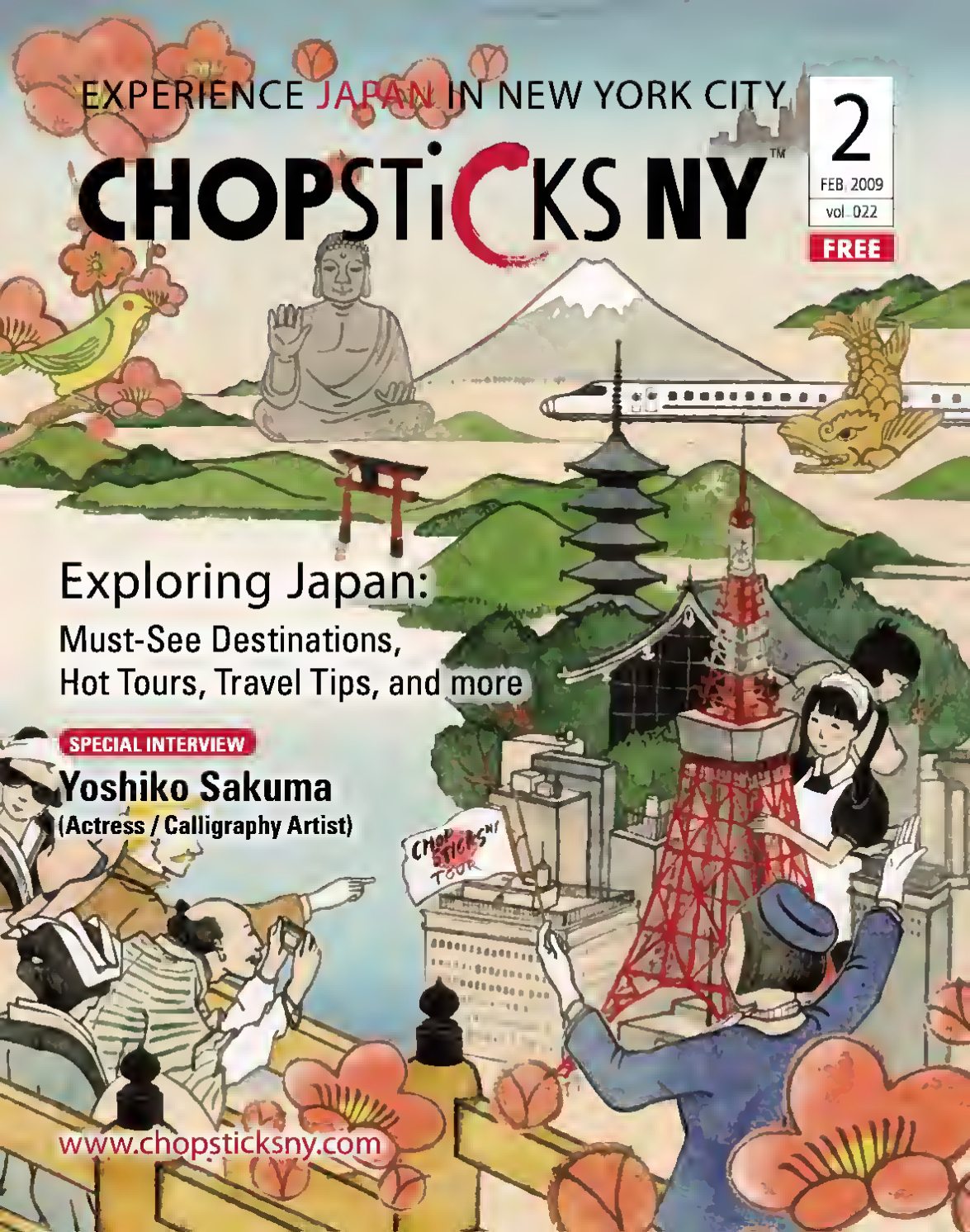
EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY™

2
FEB. 2009
vol. 022
FREE



Exploring Japan:

Must-See Destinations,
Hot Tours, Travel Tips, and more

SPECIAL INTERVIEW

Yoshiko Sakuma
(Actress / Calligraphy Artist)

www.chopsticksny.com

House Foods

Let House Foods fill your home with Taste and Comfort

Our Corporate Philosophy, *to bring greater joy to families through our foods.*

Indeed, House Foods can help you create your very own Home. One that reflects your good taste. Your kitchen defines the warm, cozy, safe feeling of comfort foods. Delight in our hearty recipe (see below) for savory taste, wonderful health and its economical Tofu protein use.

Let Taste & Comfort help you to a brighter and peaceful tomorrow!

House Tofu, Tuna and Corn Gratin

Ingredients:

1 (14 oz) package
House **Premium Tofu Firm** or
House **Organic Tofu Firm**, drained

Béchamel Sauce
6 Tbsp. flour
2 oz. unsalted butter
3 cups milk
2/3 tsp salt
Black pepper to taste

1/2 cup (2 oz.) can tuna
1 (7 oz.) can corn
1 cup cheddar cheese, shredded
1 Tbsp parsley, chopped

Butter to grease casserole dish

Directions:

Preheat oven to 375 degrees. Lightly grease casserole dish

1. Béchamel Sauce
Melt butter in sauce pan over medium-low heat. Whisk in flour and cook for 2 minutes. Gradually whisk in milk. Season with salt and pepper. Continue to cook while whisking, until smooth.

2. Wrap Tofu in paper towels and press to remove all excess water from Tofu. Cut into bite-size pieces. Set aside

3. Add Tofu, tuna and corn to Béchamel Sauce. Mix well. Transfer to greased casserole. Sprinkle with cheddar cheese.

4. Heat Tofu/tuna casserole in a pre-heated oven for 30 to 35 minutes until the top is golden brown. Remove casserole and sprinkle with chopped parsley. Makes 4 to 6 servings.

Serve: Hot.

Premium Tofu

Organic Tofu

For FREE recipes and the benefits of Soy & Tofu- Visit our Website www.house-foods.com or Call 1-800-TRY TOFU (879-8638)

© 2009 House Foods America Corporation

CHOPSTICKS NY™

[February 2009, Vol. 022]

CONTENTS

President / Publisher: Hitoshi Onishi
Director: Tomoko Omori
Editor-in-Chief: Noriko Kamura
Writers: Nina Akashi, Ruth Hendah Canet, Nobi Nakanishi, Maya Rahunsen, Stacy Smith, Kate T. Williamson
Proofreader: Susan P. Spain
Art Director: Etsuko Hattori
Sales Representative: Chie Yoshimura
Assistant to the publisher: Yukiko Ito
Intern: Jamel Corona
Executive Producer: Tetsuji Shintani

Cover: Asuka Hishiki
www.greenasas.com
contact@greenasas.com

The theme of the cover of this month's issue is "Travel in Japan." To find out more about it, check out page 7.17

Published by Trend Pot NY, LLC
30 W. 26th St., 11th Fl., New York, NY 10010-2011
TEL: 212-431-9870 / FAX: 212-431-9880
www.chopsticksny.com
For Advertising Info: TEL: 212-431-9870 (ext.130)
E-mail: adsales@chopsticksny.com
©2009 by Trend Pot NY, LLC All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot, Inc. is not responsible for any damage due to the contents made available through CHOPSTICKS NY.

Presented by The No.1 Japanese free paper in NY, NY Japion

ON THE COVER

2 **PEOPLE** YOSHIKO SAKUMA

Yoshiko Sakuma has been a front-running actress for almost 50 years and at the same time, she is known as a top-rated calligraphy artist. She elegantly shared her sentiment towards calligraphy with Chopsticks NY™.

4 **WHAT'S NEW?**

SHOP "Screener Night": A New Gathering Place for Anime Fans
FOOD Delicious and Satisfying Diet Cookies: Kari Kari
ENTERTAINMENT Joost: Bringing the Latest Japanese Entertainment to the States
SHOP Kyushu Grocery Store Conquers the Big City

6 **DOWN IN TOKYO** DAIGAKU NOTO - Trend in Notebooks: "Todai Gokaku Noto" Makes You Smarter

FEATURES

©JNTO

7 **EXPLORING JAPAN** MUST-SEE DESTINATIONS, HOT TOURS, TRAVEL TIPS, AND MORE

PART1: THE WORLD HERITAGE SITES IN JAPAN

You can find all fourteen World Heritage Sites in Japan

PART2: TRAVEL JAPAN LIKE LOCALS – MORE CONVENIENT, MORE AFFORDABLE

Convenient travel tips that you should know before flying to Japan.

PART3: BEST OF JAPAN

Fifteen travel agencies provide recommendations for the hottest places, convenient package tours and services, and not-to-miss events

FOOD / DRINK / GROCERY
20 Japanese Restaurant Review
22 Chef's Home Style Cooking
23 Restaurant Guide
34 Asian Restaurant Review
38 Buying Japan
40 Grocery & Sake Guide
42 Sake Column

LIFESTYLE
46 Focus: Culture
47 Ask the Beauty Guru
48 Beauty / Health Guide
50 Shop Guide
52 School Guide
53 Japanese Lesson
54 Japanese Book Ranking

EVENT / ENTERTAINMENT / LEISURE
56 Exhibition
57 Performance
57 Lecture / Forum / Film /Festival
58 Events / Happenings
62 Entertainment 1: Picture Book / CD
63 Entertainment 2: Film
64 What on Earth

PRACTICING CALLIGRAPHY AND ACTING ARE BOTH "ICHIGO-ICHIE" (ONCE IN A LIFETIME EXPERIENCE), IN MY HUMBLE OPINION

— YOSHIKO SAKUMA

YOSHIKO SAKUMA *Born in Tokyo Toei Film Studio found her talent when she was a high school student, and ever since, she has been high profile actress in Japan for about 50 years Although she started out from film, her career has expanded to TV and stage as well Her performing repertoire ranges from contemporary to period pieces and from Japanese to western pieces. Notable performances among many include, "Gobancho Yugiri-ro" (film), "The Makioka Sisters" (film and stage) and "Onna Taikoki " (one-year series TV drama)*

With her genuine gracefulness, Yoshiko Sakuma has been a front-running actress in Japan for almost 50 years At the same time, she is also known as a top-rated calligraphy artist. At her first calligraphy exhibition in New York at The Nippon Gallery last December, she elegantly shared her sentiment towards calligraphy with Chopsticks NY.

What was your impetus to start doing calligraphy?

I began practicing calligraphy when I was a child, and I loved it. Once my calligraphy teacher suggested "Put your work in the Japan Fine Arts Exhibition " So I did and it won a prize I think that experience caused me to become more serious about calligraphy

Was that after you debuted as an actress?

Of course It was a busy time for me, but I loved to practice calligraphy and when I had time off from work I wrote the character "yume" (dream) 800 times Each of the 800 papers was the size of one tatami mat.

[surprise] 800 times, and each one the size of a tatami mat?

Yes and by chance one of them made the cut for the Japan Fine Arts Exhibition When that happened I once again had the feeling of wanting to practice calligraphy However, work became busy and I wasn't able to devote much time to it. So there were considerable periods when I wasn t able to write But when I was done with whatever project I was working on, I would go to the mountains to take a breather and practice calligraphy The pieces that I was able to create there by using *sumi* (ink) made with spring water were totally different than what I had been producing in Tokyo More so than in Tokyo, it was as if the characters that I wrote in the midst of the mountain air were dried by nature and the inks *ni-jimi* (running) and *kasure* (fading) were different and it had a different *tsuya* (luster) For this reason, when I was able to take a vacation I used my time in this

way. Those works that I have accumulated are what I brought for the current exhibition.

What do you think is the appeal of Japanese calligraphy?

Washi (Japanese paper) and *sumi*: these are absolutely beautiful things. This is Japanese beauty. There is also the beauty that comes from mixing together various colors, but for me what it comes down to is the beauty of black and white. That is what I like.

There are also shades, and before you mentioned the ink's *nijimi* and *kasure* and its *teri*. Can you elaborate what this last one means?

Teri is gloss/sheen. This may be hard to understand, but sumi is not just black, it has a shine to it.

When you said that practicing calligraphy in Tokyo was different from in the mountains, were you referring to your feelings as well?

Yes. The polluted air of the city and the clean air of the mountains are totally different. Because calligraphy is a living thing, it comes out differently depending on where it is created. As actors we do a certain role on stage or screen but you can never produce the same performance twice. Also, one person cannot put together a performance by herself: you have costars, support staff and your condition at the time, and all of this comes together to create it. Just as each time is a little different for acting, you can also never produce the same calligraphy twice. While writing, you might think you are satisfied, but as I said before, your work is being dried in nature so that even if you thought you did a great job it might come out to be something totally different from what you expected. It is "ichigo ichie" (a once in a lifetime encounter), so to speak. It can be said to be a challenge, and this feeling of making a wager is what I like.

Earlier you mentioned that you would do calligraphy when you had down periods, but can I assume this means refreshing yourself is necessary to move on to the next step?

Yes. When one acting project is done, when one piece has been finished, I do calligraphy to really refresh and relax myself and be ready to tackle new work.

I'm sure you pick the words that you write, but what kind of words do you choose?

This time I don't have a specific theme. So I have *kana* as well as hieroglyphic characters called *kanmoji*. I have brought together words from a variety of genres without restricting myself to one.

What is the highlight of this exhibition?

Well, there are a lot of works, but this time I thought of them as not just calligraphy but as pieces of art. Meaning that in the end I thought of calligraphy itself not as something set in stone but as something I want to be artistic as well.

Would you tell us about your current acting projects?

Last year I performed two big works on stage. One was a Greek tragedy and the other was a work from Yukio Mishima, and they both kept me very busy. So I feel like this year I want to concentrate on calligraphy.

You've had a long career as an actress, but what role would you like to play in the future?

That kind of question... I've already performed in too many roles! There's nothing that I would particularly pick, I would like to carry out what is given to me.

What advice do you have for people who are thinking of starting calligraphy?

First of all, you can't do calligraphy unless you love it. Just because someone recommended it to you, or you feel like you should do something... if those are your reasons you shouldn't do it. Doing what you love is the best. That is how things start.

Many Chopsticks NY readers want to visit Japan. What are some places or events that you recommend?

Nara is wonderful, it has a deep history. Kyoto is also nice, but I would recommend walking around Nara because this city is the very spot where Japanese history began. I often visit and I find that it's a very profound place. As I've gotten older I've especially thought that about Nara.

Meaning the more you go, the more you appreciate it?

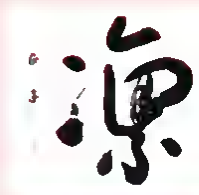
Yes. Spring has its nice qualities as does fall, but summer is a bit hot [laughs].

——Interview by *Noriko Komura* and translated by *Stacy Smith*

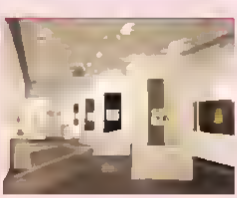
JAPANESE CALLIGRAPHY– PLAYING WITH "SHO"

@ The Nippon Gallery

"Sho" or traditional Japanese calligraphy is the art form of writing letter(s) by brush stroke on paper using sumi (ink). It has many different styles and techniques that make the world of "sho" so intriguing and profound.



"Playing with 'Sho,'" the exhibition held last December, highlighted two notable calligraphy artists: Yoshiko Sakuma and Ryokan Ara. As featured in this interview Yoshiko Sakuma is an actress who is fascinated by "sho" and explores its insightful world. Ryokan Ara, a Buddhist priest, currently serves as principal of Tendai-Shu Hawaii Kaikyo as well as establishing Hawaii Museum and Hawaii Gakuin Japanese Language School.



The Nippon Gallery at The Nippon Club
145 W. 57th St., New York, NY 10019
TEL: 212-581-2233 / info@nipponclub.org

Shop

"Screener Night": A New Gathering Place for Anime Fans

Last February, the mail order company **Anime Castle** opened a brick and mortar location in Flushing. This specialty store carries all the anime and manga you could possibly desire, as well as related goods. Owner Bill Lai noticed that his customers would come in and want to chat with salespeople about their favorite anime. He sought to bring together this community of anime fans and give them a gathering spot much like the anime capital of Akihabara. Lai explained, "Unlike Tokyo, New York doesn't offer many venues where otaku can gather. They see each other at conventions, but then go back to watching anime on their own." Hence the idea of "Screener Night" was born.

Saturday, January 24, marks the debut of this monthly event which will include viewings of four different anime on a huge screen placed at the back of the store. The first two episodes of each series will be shown, and in between there will be breaks for discussion and refreshments. The $10 admission fee includes sushi and soft drinks as well as a ticket for a raffle to win a DVD of the anime being watched.

According to Lai, the anime that will be screened are not the typical fare shown on television. In their inaugural event, for example, they will screen "Gurren Lagaan", "School Rumble", "Straight Jacket", and "Soul Eater." He says, "We will try to pick those that get less exposure, and in the process bring in fans who are craving such shows." His hope is that customers "who speak the same language" will have the chance to converse about their respective favorites during these events, and depending on their popularity they might be organized on a more frequent basis in the future.

Anime Castle
35-32 Union St. Flushing, NY 11354
TEL. 347-438-1296
www.animecastle.com

Food

Delicious and Satisfying Diet Cookies: Kari Kari

The Japanese company HABA ("Health Aid Beauty Aid"), headquartered in Hokkaido, is focused on "inner and outer beauty", an ideal which carries into its extensive line of skin care cosmetics and other products. Last September its American company, HABA Labs USA, Inc., unveiled a new product for inner beauty called **Kari Kari** ("crunchy") cookies. Like its make-up, which is additive free, this snack does not contain any preservatives, trans fatty acids, sugar, butter or margarine.

According to HABA Labs USA President Ken Kawaguchi, the selling point of these diet cookies is that they are low in calories and a great source of fiber. Although similar products have as much as 150 calories in one serving, a bag of Kari Kari cookies has only 98 calories and has the fiber equivalent of over 2 heads of lettuce. This one bag could take the place of a meal or serve as a healthy snack, and when eaten along with plenty of water, the defatted soybean fiber found in the cookies will keep you feeling full. Another benefit of such fiber is that it prevents constipation.

The cookies come in two flavors: maple and bitter cocoa, and additional flavors such as mixed berry and roasted pumpkin are expected to be added next spring. Kari Kari cookies were introduced in Japan last June, and they have been enormously popular over there due to the "cookie diet" boom that is currently taking place. Sales here in the States are strong as well, and a box containing five bags of each flavor can be ordered on the HABA website or by phone for $29.80. Kawaguchi shares, "Not only are they good for you, but they're delicious!"

HABA Labs USA
622 SW Broadway
Portland OR 97205
TEL 503-525-4300
www.habaus.com

Entertainment

Joost: Bringing the Latest Japanese Entertainment to the States

Last December, the Flash-based, global web video service **Joost** decided to offer U.S. audiences Japanese pop culture on a large-scale level by partnering with Japanese companies Nippon Television Network (NTV), Yoshimoto Kogyo and Dentsu. Content is provided by NTV and Yoshimoto, a major entertainment conglomerate, and advertising sales are handled by Dentsu, one of the largest advertising agencies in the world. All of the offerings, a majority of which are anime, will be offered in Japanese with English subtitles. Overall Joost currently has more than 46,000 programs, and this new Japanese partnership is sure to enrich its collection even further.

Joost works with leading anime companies to provide the largest legal anime library available on the web. According to Danny Passman, Director of U.S. Content Strategy & Acquisition and Global Head of Programming for Joost, "This partnership is key to fulfilling our objective of being the leading online destination for premium, legal anime. We plan to continue to expand our offering of authentic Japanese language anime favorites simultaneously or immediately after airing in Japan."

Popular anime such as *Kaiji* and *Buzzer Beater* will have four episodes added every two weeks, and comedy and reality shows will be added regularly. Joost has also launched a Japanese humor channel called "Owarai" which offers Japanese variety shows. For people who have lived in Japan and enjoyed the craziness of Japanese television, Joost is a way to get a free dose of nostalgia as well as keep up your language skills in a fun way. For those who haven't, why not check out the site to see what the excitement is all about!

Info: www.joost.com

Shop

Kyushu Grocery Store Conquers the Big City

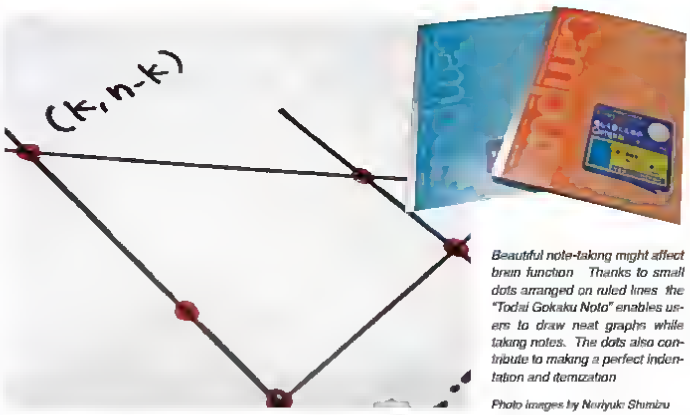
Christmas Eve in New York City celebrated the birth of a new Japanese grocery store straight from the heart of Kyushu. **Dainobu**, from a company from Kumamoto Prefecture, is a deli providing an amazing selection of over 2000 products. According to Dainobu USA, Inc. President Yasuyuki Dainobu, the idea was conceived ten years ago when he spent time in New York, and it came to fruition three years ago when preliminary testing was carried out. As Dainobu explains, "I wanted to do something that nobody else was doing."

The appeal of Dainobu as opposed to your typical Japanese convenience store is the variety of its offerings. In the front you can find obento with assorted kinds of rice as well as a low-calorie series (calorie displays are to come). The next section has small or large salads ranging from $2-$5. The types include seafood, tofu and soba with choices of original homemade dressings such as tofu, ponzu onion and sesame. Hot entrees can be found in the back at the open kitchen, which allows you to see the chefs at work. At $6, these reasonably priced meals of beef bowl, curry and udon have already caused long lines to form at lunchtime. "I tried to create an atmosphere as close to a Japanese supermarket as possible in terms of service," says Dainobu. "I would like this to be a place where the community wants to shop." In order to introduce new customers to the store, he plans on incorporating sales campaigns on certain merchandise that will change periodically. The future looks bright for Dainobu in its first international venture.

Dainobu
129 E. 47th St. (bet. 3rd & Lexington Aves.), New York, NY 10017
TEL. 212-755-7380 / www.dainobu.com

DAIGAKU NOTO (大学ノート)

Trend in Notebooks: "Todai Gokaku Noto" Makes You Smarter



Beautiful note-taking might affect brain function. Thanks to small dots arranged on ruled lines, the "Todai Gokaku Noto" enables users to draw neat graphs while taking notes. The dots also contribute to making a perfect indentation and demization.

Photo images by Noriyuki Shimizu

Numerous studies have been conducted on how to improve the learning curve during a lecture. But what specifically makes the difference between an average student and a respected student from "Tokyo Daigaku" (Todai)? In Japan, a researcher made the assumption that the answer is in their notebook! Analyzing countless notebooks from successful applicants to the nation's highest educational institution, she came to the conclusion that Todai students' note-taking techniques are so sophisticated and aesthetically appealing that it can influence their academic successes.

When we talk about notebook, we refer to the notepad with ruled lines, called "Daigaku Noto" (College Notebook) in general. Its origin goes back to late 19th century when Japan broke its national isolation and started to implement aspects of the Western culture in the country. Daigaku Noto was first introduced at a stationary store across Todai, but remained an expensive item for most of the people. Only dedicated people like Todai students could afford that new type of notebooks. Progressively, people started to rename the notebooks used by Todai students as Daigaku Noto. 120 years later, Daigaku Noto has evolved and many spinoffs are now commercialized. Nowadays, everybody uses Daigaku Noto and nobody mentions its initial relationship with Todai students, however, when it comes to note-taking technique and brainwork, the correlation clearly emerges.

To get into Todai, the students have two major challenges to overcome: accumulate a lot of information and the ability to solve a problem in a timely manner. This ability to think through a problem demonstrates a structured mind and powerful organizational skills. These capacities translate into an admirable lay-out on paper during the note-taking process. For instance, after a few hours of lecture, the students mark each page with a number and create an index at the end of each of their notebooks. This technique applies to any subject. In History class for example, they can easily find information hidden in the Ashikaga period, without going through the whole Japanese feudal era! Following this concept of original methods, the students develop innovative abbreviations. This personal Rosetta Stone allows them to encrypt their own specific language and triggers easier reaction from their memory.

The personalization of the page layout is also a crucial and common feature found amongst Todai students. During English classes for example, the wise learners never bother with endless lists of new vocabulary or abstract grammatical patterns. Instead, they use both pages of the opened notebook and divide the space in distinct areas: English sentences in the upper left, important words to remember in the lower left section, Japanese translation in the opposite upper part, and finally short sentence patterns in the lower right area.

The benefits of the method were initially introduced in the 2001 essay "How to study in college" by Walter Pauk, professor emeritus at Cornell University. The Cornell method provides a systematic format for condensing and organizing notes without laborious recopying.

To support the trend, famous notebook manufacturers like Kokuyo, have developed specific models to help the students spend less time organizing their notes and energize their brain cells.

The Japanese researcher concentrates on "Todai Gokaku Noto" as the landmark containing the most specific features. For example, each line is highlighted with small dots, allowing the user to proceed with a neat and organized note-taking, which will ultimately improve their brainwork.

The "i-Can" model is also a state of the art notebook designed to increase concentration using the power of colors and smell. Studies have shown that there is an ideal chromatic value to a paper sheet to keep concentration. In addition, a special lemon scent, known for its energetic power, is incorporated in the front cover of the notebook: after a few hours of brain-clogging study, a simple sniff gives you a little kick to keep moving forward!

Tokyo University, Cornell University... these students must do something right! An inside look into their notebooks gave the author international credit and might help all the future student generations sleep a few more hours. Oh, I know what you're thinking: "if only I knew!"

——Reported by *Ruth Berdah-Canet*

eXPLORING JAPAN:

MUST-SEE DESTINATIONS, HOT TOURS, TRAVEL TIPS, AND MORE

©JNTO

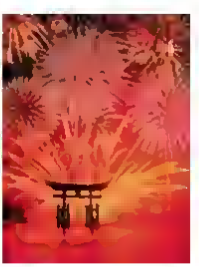
P8 THE WORLD HERITAGE SITES IN JAPAN

14 World Heritage Sites in Japan, 3 natural properties and 11 cultural properties, are all exhibited here. Get to know the important sites that will surely inspire you.

©Japan Convention Service, Inc.

P12 TRAVEL JAPAN LIKE LOCALS – MORE CONVENIENT, MORE AFFORDABLE

While in Japan, take advantage of all the "world's best" utilities to make travel easier and smoother. Here are convenient tips that you should know in advance.



©JNTO

P16 BEST OF JAPAN

The best way to make your trip successful is to ask professionals. 15 travel agencies provide recommendations for the hottest places, convenient package tours and services, and not-to-miss events.

THE WORLD HERITAGE SITES OF JAPAN

Visiting the UNESCO (United Nations Educational, Scientific and Cultural Organization) World Heritage Sites is a global trend these days. Touring these sites is a remarkable way to experience the unique cultural and natural heritage of a region and one of the easiest ways to learn about a country's history, traditions, and way of life. There are fourteen World Heritage Sites in Japan, three of them are natural properties (marked in green) and the rest are cultural properties (marked in red). You can find the entire list of World Heritage Sites here.

Photo courtesy of Heiwa-ga-Ichiban (http://heiwa-ga-ichiban.jp/)

HISTORIC VILLAGES OF SHIRAKAWA GO AND GOKAYAMA
IWAMI GINZAN SILVER MINE AND ITS CULTURAL LANDSCAPE
SHIRETOKO
HISTORIC MONUMENTS OF ANCIENT KYOTO (KYOTO, UJI, & OTSU CITIES)
SHIRAKAMI-SANCHI
HIROSHIMA PEACE MEMORIAL (GENBAKU DOME)
SHRINES AND TEMPLES OF NIKKO
ITSUKUSHIMA SHINTO SHRINE
HISTORIC MONUMENTS OF ANCIENT NARA
HIMEJI CASTLE
GUSUKU (CASTLE) SITES AND RELATED PROPERTIES OF THE KINGDOM OF RYUKYU
YAKUSHIMA
SACRED SITES AND PILGRIMAGE ROUTES IN THE KII MOUNTAIN RANGE
BUDDHIST MONUMENTS IN THE HORYU-JI AREA

SHIRETOKO
(RECOGNIZED BY UNESCO IN 2005)
Shiretoko, located in the northeast of Hokkaido, provides an outstanding example of the interaction of marine and terrestrial ecosystems as well as ecosystem productivity. Surrounded by primitive forest, Shiretoko offers magnificent scenery, including the Shiretoko-Go-Ko lakes, waterfalls, and drift ice in the ocean, as well as a number of marine and terrestrial species, some of which are endangered and found only in this region. The Shiretoko Go Ko lakes are comprised of five scattered lakes and are among the highlights of Shiretoko. Since no river flows in or out, the lakes are filled by springs, which keeps the water extremely clear. No vehicles are allowed, and some areas are closed to public access to protect the natural beauty. There are guided and self-guided walking tours and ocean cruise tours available. Watching beautiful waterfalls, cliffs, lakes, and mountains by the ocean is unforgettable.

SHIKAKAMI-SANCHI
(RECOGNIZED BY UNESCO IN 1993)
Stretching across the borders of Aomori and Akita prefectures on the northernmost part of Honshu Island, Shirakami-Sanchi has the last virgin forest of buna, Siebold's beech trees, that once covered the hills and mountain slopes of northern Japan. A 17,000-hectare area, out of 130,000 hectares of mountains, is designated a World Heritage Site, and 74 % is in Aomori prefecture. Shirakami-Sanchi, literally translated as "White God Mountains," preserves nature well and shows the evolution of terrestrial freshwater, and marine ecosystems. The mountains are closed from November to May for safety reasons, but during the warmer seasons you will enjoy grand views of lakes and waterfalls as well as the 400-year-old "Mother Tree" that keeps a tremendous amount of water in its trunk. There are some easy hiking routes, and guided walking tours and bus tours are also available.

SHRINES AND TEMPLES OF NIKKO
(RECOGNIZED BY UNESCO IN 1999)
Long before the Tokugawa Shogunate established its family shrine in Nikko during the 17th century, the area was considered a sacred place by Shugen-do Buddhists. Accordingly Nikko has both temples and shrines, which both harmonize and contrast with the surrounding mountains and forests. UNESCO has designated two shrines, Futarasan Shrine and Toshogu, and one temple, Rinno-ji Temple, as World Heritage Sites. Toshogu, the Tokugawa family shrine, is especially famous for its lavish decoration and intriguing construction technique that reflect the artisanship and architectural splendor of the Edo period. Nikko, located 120 miles north of Tokyo, is a major tourist attraction of Japan. The greater area of Nikko provides magnificent views of nature and offers onsen (hot springs) as well, the foliage season is an especially popular time to visit.

HISTORIC VILLAGES OF SHIRAKAWA-GO AND GOKAYAMA
(RECOGNIZED BY UNESCO IN 1995)

Because these villages were isolated from other areas by snowy mountains, Shirakawa-go and Gokayama developed and preserved a unique way of life that grew out of their natural and socio-economic circumstances. The main attractions of this World Heritage Site are the Gassho-style houses. These houses have extremely steep thatched roofs that effectively prevent snow from piling up. Inside the roofs are three- or four-story rooms for culturing silk worms, which used to be the villages' main source of income. A Gassho house is made of timber, straw, and rope—no nails are used.

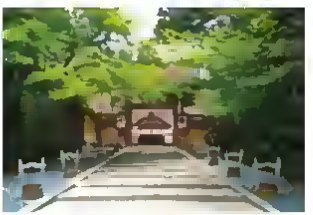
HISTORIC MONUMENTS OF ANCIENT KYOTO (KYOTO, UJI, AND OTSU CITIES)
(RECOGNIZED BY UNESCO IN 1994)

Japan incorporated Chinese culture into its own native aesthetic, which then evolved under this new influence. Kyoto is the city where Japanese culture bloomed and developed, and it's been the cultural center of Japan since the imperial capital was built there in 794. The shrines, temples, and gardens of Kyoto are great examples of the development of Japanese culture, particularly in the areas of wooden architecture, religious architecture, and the art of landscape gardening. The seventeen World Heritage shrines and temples are Kamigamo-jinja Shrine, Shimogamo-jinja Shrine, To-ji Temple, Kiyomizu-dera Temple, Enryaku-ji Temple, Daigo-ji Temple, Ninna-ji Temple, Byodo-in Temple, Ujigami-jinja Shrine, Kozan-ji Temple, Koke-dera Temple, Tenryu-ji Temple, Kinkaku-ji Temple, Ginkaku-ji Temple, Ryoan-ji Temple, Hongan-ji Temple, and Nijo Castle.

HISTORIC MONUMENTS OF ANCIENT NARA
(RECOGNIZD BY UNESCO IN 1998)
Although Japanese culture bloomed and developed in Kyoto, Nara is considered the birthplace of Japanese culture. Located south of Kyoto, Nara was the capital city from 710 to 784. Heijokyo, the capital of Nara, was modeled on the Chinese system of government and city planning. In addition to its system of government, Japan imported numerous other things from China via Korea, including religion, philosophy, and art. The historic monuments of ancient Nara represent the evolution of Japanese architecture and art as a result of cultural links with China and Korea. The World Heritage Site of Nara includes the remains of the capital city, the primeval forest of Kasugayama Mountains, and shrines and temples in the area such as Todai-ji Temple, Kofuku-ji Temple, Kasuga Taisha Shrine, Genko-ji Temple, Yakushi-ji Temple, and Toshodai-ji Temple.

BUDDHIST MONUMENTS IN THE HORYU-JI AREA
(RECOGNIZED BY UNESCO IN 1993)
Horyu-ji Temple was built about 1400 years ago in the Ikaruga region of Nara prefecture and is known as the world's oldest wooden construction. The founder of the temple was Shotoku Taishi (Prince Shotoku), who embraced Buddhism and actively imported Chinese culture to Japan. The monuments in the Horyu-ji area miraculously blend Chinese and Japanese styles and display outstanding examples of Buddhist art. These include the Kondo (Golden Hall), the Gojunoto (Five-story Pagoda), and Yumedono Hall (Hall of Dreams). Numerous statues and murals are also very important.

SACREO SITES ANO PILGRIMAGE ROUTES IN THE KII MOUNTAIN RANGE
(RECOGNIZED BY UNESCO IN 2004)



The Kii Mountains stretch over three prefectures--Mie, Nara and Wakayama--and the three sacred sites in the area are connected by pilgrimage routes that lead to the ancient capitals of Nara and Kyoto. One of the three sacred sites, the Yoshino and Omine area, has steep mountains and serves as the sacred center of Shugen-do, the Japanese religion that combines Shintoism, Buddhism, Taoism, and mountain worship Another site, Kumano Sanzan, is the head shrine of 3,000 shrines known as the Kumano Jinja Shrines Koya-san another site, is the deep forest where Kongobu-ji Temple, the head temple of Shingonshu, is situated The World Heritage Sites bear exceptional testimony to the development of Japan's religious culture over one thousand years

HIMEJI CASTLE (RECOGNIZED BY UNESCO IN 1993)
The elegant castle Himeji-jo is one of four existent castles built before the Edo period It has both beauty and the ingenious defense systems found in castles during the Civil War period in Japan With its elegant appearance combining straight lines elegant curving roofs, and white plastered earth, it is called "Hakuro-Jo," or "White Heron Castle." The castle also has miraculously avoided damage caused by wars, including the severe bombing during World War II

IWAMI GINZAN SILVER MINE ANO ITS CULTURAL LANOSCAPE
(RECOGNIZED BY UNESCO IN 2007)
The Iwami Ginzan Silver Mine features the remains of large-scale mines smelting and refining sites, and mining settlements from the 16th to 20th centuries This region contributed not only to the development of the economy in Japan but also to the economies of the surrounding nations Because of its rich natural resources, the area was once the target of territory battles among many samurai lords who wanted to support and leverage their financial foundations during the Civil War period The site illustrates the history of mining technology, settlements, fortresses, transportation routes, and shipping ports

HIROSHIMA PEACE MEMORIAL (GENBAKU OOME)
(RECOGNIZED BY UNESCO IN 1996)
Genbaku Dome In Hiroshima prefecture is the ground zero of the atomic bomb explosion on August 6th, 1945, and is the only structure left standing in the bombed area The neo-Baroque-style building was originally built in 1915 and used as a showroom for the local products of Hiroshima After the bomb, it has been considered a symbol of the most destructive force created by humankind

ITSUKUSHIMA SHINTO SHRINE
(RECOGNIZED BY UNESCO IN 1996)
Having 1,400 years of history, Itsukushima Shinto Shrine is the head shrine of 500 shrines that share the same name It was first built in the 6th century on the island of Istukushima in the Seto Inland Sea by Emperor Suiko and was enlarged by Kiyomori Taira, a powerful aristocrat, in the 12th century. Itsukushima Shinto Shrine is artistically and technically ingenious and perfectly harmonizes with the surrounding mountains and sea The 16-meter-high torii gate, built in the middle of the sea, symbolizes the highly refined artistic sense and technical skills of the region and time period

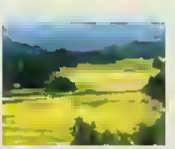
YAKUSHIMA
(RECOGNIZED BY UNESCO IN 1993)
A small island located 45 miles south of Kyushu Island, Yakushima is home to a rich array of flora, with some 1,900 species and subspecies, including ancient specimens of sugi (Japanese cedar) Some of the sugi are over 1,000 years old, the oldest tree is thought to be 7,200 years old Thanks to its climate, Yakushima maintains a unique ecosystem It's reported that Japanese animation director Hayao Miyazaki often visited and got inspiration for Princess Mononoke from Yakushima Many tours can be arranged from Honshu, the main island, and there are also local trekking routes.

GUSUKU (CASTLE) SITES ANO RELATEO PROPERTIES OF THE KINGOOM OF RYUKYU
(RECOGNIZED BY UNESCO IN 2000)
The Kingdom of Ryukyu was prosperous between the 12th and 17th centuries, when it served as the center of economic and cultural exchange for southeast Asia, China, Korea, and Japan Although it is now a territory of Japan called Okinawa, the Kingdom of Ryukyu experienced a cultural development path completely different from that of Japan. The political and economic climate of the Kingdom of Ryukyu was different from those of the countries surrounding it, and the surviving monuments of the site demonstrate Ryukyu's unique cultural identity Unlike Japan's castles, Shuri-jo Castle, a highlight of this World Heritage Site, did not serve as a fortress but rather as a palace

PROPERTIES ON UNESCO'S TENTATIVE LIST

As of January 2009, Japan has submitted nine properties to the World Heritage Tentative List that are waiting for nomination to the World Heritage List

- ❒Main Building of the National Museum of Western Art
- ❒The Tomioka Silk Mill and Related Industrial Heritage
- ❒Ogasawara Islands ❒Churches and Christian Sites in Nagasaki
- ❒Asuka Fujiwara. Archaeological Sites of Japan's Ancient Capitals and Related Properties
- ❒Fuji-san ❒Historic Monuments and Sites of Hiraizumi
- ❒Temples, Shrines, and Other Structures of Ancient Kamakura ❒Hikone-Jo (castle)



Historic Monuments and Sites of Hiraizumi

Hiraizumi was a political and cultural center in northern Japan under the administration of the Fujiwara family in the 11th and 12th centuries.

Churches and Christian Sites in Nagasaki

The city of Nagasaki played an important role as a key base for the missionary work of the Jesuit, which was first introduced in the 16th century, in Japan.

SAMURAI TOURS

Adventures in Discovering Traditional Japan

We are a Japan travel specialist with our own fully-licensed and bonded travel agency in Japan. With our numerous tours, you are certain to find just the right option for you. Choose from our Fully-Escorted Cultural Immersion Packages, our Self-Guided Packages or our Custom Independent Travel Packages

Toll-Free 1-866-316-7268 www.samuraitours.com

WHALE TRAVEL

Open 7 Days

ANA

Asia Hotel Reservation Center

Passport & Visa Service Center

Cruise Discount! Up to 70% off

212 966.2323

718 690.7820

WWW.TWHALETRAVEL.COM

~はどこですか

"~WA DOKO DESU KA."

[meaning] Where is ~?

[usage] A convenient phrase when asking directions. Put your destination in the beginning of the sentence- for example, Tokyo-eki (Tokyo Station) wa doko desu ka or Toire (bathroom) wa doko desu ka."

When Did Japan Get So Close To You...

Here. Now. @Tabit

Air Ticket Complete Tour All-In-One Package Air & Hotel Package Optional Tour Hotels Rental Cell Phone

@TABIT

Best Price Guaranteed for ANY Airlines. Call Us Last!

@Tabit An Official Partner of Visit Japan Campaign

1-800-838 9086 / 212-689 6868 / www.tabit-usa.net

Discover Japan

Buy one JR Pass, get postcards and Udon de Sky FREE!

Feb. 2 dep. Sapporo Snow Festival 7days 5nights $1880

Jan. 21, Feb. 11, Feb. 25 & Mar. 11 dep. Tokyo, Osaka, Kyoto & Kagoshima 9days 7nights $3495

JALPAK

JTB Global Travel, Inc.

From October 2008 we are a member of JTB group.

1212 Avenue of the Americas 19th Fl. New York, NY 10036 (bet 47th & 48th St.)

Toll Free 1-888-352-5725 Tel 212-850 7474 Fax 212-850 7490

Website www.jalpak.com E-mail jp.nyc@jtbgt.com

Walk-ins Welcome Mon.-Fri.8am-5:30pm

from New York to Tokyo

$4,088~

Tax+Fuel $471 (It may change without notice)

Business class

The key to Convenient Sightseeing in Japan

JAPAN RAIL PASS

Kintetsu Rail Pass Also Available. Japan for you.com

knc!

KINTETSU INTERNATIONAL

☎1-800-543-0025

RESERVE OAY TOURS BEFORE YOU LEAVE USA

English Guided Tours of Japan!

©Odakyu Electric Railway / ©JNTO ©JNTO ©JNTO

POPULAR! **Mt.Fuji-Hakone** (16,000JPY)

10ay Tour Return by Shinkansen

POPULAR! **Kyoto** 1Day Tour (11,600JPY)

FREE! Contact us for SUNRISE TOURS

catalog over 200 guided tours of Japan.

AVAILABLE AIR TICKET TO JAPAN & JR PASS

JTB Travel Agency

96 YEARS OF EXPERIENCE

156 W. 56th St. 3rd Fl. New York NY 10019

1-800-235-3523 Mon-Sat. 9am-5pm mht@jtbusa.com

at Mitsuwa Marketplace 595 River Rd., Edgewater NJ 07020

1-800-222-5824 Open 7days. 10:30am-7pm njm@jtbusa.com

TRAVEL JAPAN LIKE LOCALS –

More Convenient, More Affordable

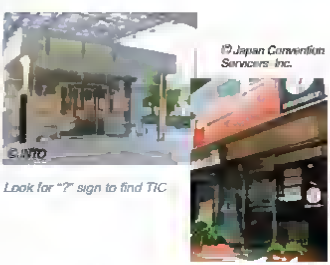
Among many international destinations, Japan has been in the major spotlights for historic landmarks, traditional culture, cuisine, modern art, high-tech products and nature, and the country's small size and public transportation system built upon the world's top technology allows visitors to experience wider varieties of experience. It enables foreign visitors access to a surprising number of destinations within a limited amount of time.

This compactness is one of Japan's cultural characteristics that most visitors would enjoy while staying in Japan. This element is reflected in various places traveling throughout the country such as high-level technologies, punctual transportation system and cozy yet hospitable guest rooms and dining scenes.

While in Japan, take advantage of all the "world's best" utilities to make travel easier and smoother

TOURIST INFORMATION CENTER (TIC)

TIC helps foreign visitors find accommodations in Japan from the Welcome Inn network, which consists of local accommodation facilities with special affordable rates and packages that are exclusive to foreign visitors.



Look for "?" sign to find TIC

In addition, Visit Japan Information Network assists foreign visitors in getting around the country in the best way for each visitor. Under the Japan National Tourist Organization, this network provides varieties of information on itineraries, accommodations, transportation and destinations that would suit each visitor. The offices are located in over 200 places across Japan including arrival terminals of Narita International Airport and Kansai International Airport. Find the sign with a big red question mark in a white circle that says "information" in English in major train stations or city centers.

For where to find the Tourist Information Center and the Visit Japan Information Network windows, go to http://www.jnto.go.jp/eng/arrange/essential/tic.html

TRAIN PASSES

Japan has developed thorough public transportation to every corner in the country. Take advantage of the train networks with high technology and convenience at special rates only available for foreign visitors.

JR Pass (Japan Rail Pass) Among numbers of train operating companies, Japan Railways Co is the largest across Japan. Known as JR, they operate long distance transportation such as Shinkansen, the bullet train. JR opens passage to many destinations for foreigners by providing an exclusive train pass called the Japan Rail Pass that is issued only to foreign tourists. The Japan Rail Pass must be purchased from authorized sales offices or travel agents OUTSIDE of Japan. They issue a voucher for the Rail Pass, which should be presented with your passport at any JR train station to exchange for the actual Rail Pass. For more information, go to www.japanrailpass.net

Other train operators also offer economical ticket packages for regional rail trips in such cities as Tokyo, Kyoto, Osaka, Nagoya and Sapporo. These packages are available for daily and weekly use. Train and bus systems in major cities also provide prepaid cards. For details, go to http://www.jnto.go.jp/eng/arrange/transportation/discount_rail-bus.html, or inquire at the TIC or the Visit Japan Information Network windows.

CELL PHONES

Japan's super advanced cell phone network system is fortunate and unfortunate. Service includes so much more than the ones in the United States, ranging from text messaging to high-speed internet and television reception. However, the handsets from the US are not compatible with this highly developed system. There are two ways to get around with cell phone service. Rental cell phone service with a Japanese local number allows you to receive incoming calls for free and local call rate for domestic calls in Japan. If you would like to use your US cell phone number, take the roaming service using your SIM card (the roaming charges will be billed to you in the United States). Both services are available to apply online in advance, and you can pick up and drop off the handsets at their service counters in major airports in Japan. Visit the cell phone companies' website below for mode information.

NTT DoCoMo International Roaming Center
http://roaming.nttdocomo.co.jp/en/index.html
SoftBank Global Rental
www.softbank-rental.jp/
PuPuru www.pupuru.com
Japan Airlines ABC Rental Phone
www.jalabc.com/rental/domestic_eng/index.html
G-Call
www.g-call.com/e/rental/dom/rental.php?id=530

BILINGUAL TOUR GUIDES

As the language barrier may still prevent travelers from visiting certain destinations, professional bilingual guide service should be a great help. The Japan Guide Association has over 900 bilingual guides in English, French, Spanish, German, Chinese, Italian, Portuguese, Russian and Korean, and the Japan Federation of Certified Guides also obtains over 500 members as well. Rates for the bilingual guide service vary by fields of topics and by hours of service. The average rates are from 25,000 yen to 45,000 yen per day. Contact your travel agents for arrangement in advance.

There are also volunteer guide services available in several areas of Japan. Goodwill Guide Groups consist of college students and others studying foreign languages, and provide language assistance and local tours free of charge to foreign travelers. Some volunteers preset walking tours to certain destinations and landmarks, but they can also customize tours and arrangements if they receive requests in advance. Although the guide service is completely free of charge, you are expected to pay for transportation, admissions and meals for your guides. To find volunteer guide contacts in different destinations, go to http://www.jnto.go.jp/eng/arrange/essential/list_volunteerGuides_a-n.html.

WELCOME CARD

For major tourist areas, Welcome Card, issued only to non-Japanese travelers, provides special discounts and services at galleries, museums, tourist attractions, stores, restaurants and transportation. Just present the Card at the designated places for the service. For more, see http://www.jnto.go.jp/eng/arrange/essential/welcome.html

CREDIT CARD

Japan is not as credit card oriented as the United States, but non-Japanese credit cards are accepted at most stores. In order to use non-Japanese credit cards to obtain cash in the local currency, go to the Post Office ATMs with the credit card networks logos at over 26,000 locations nationwide.
http://www.jp-bank.japanpost.jp/en/ias/en_ias_index.html

From July 2007, 7-Eleven convenience stores in Japan started cash withdrawal service for non-Japanese credit card holders at their Seven Bank ATMs located in over 12,000 7-Eleven stores throughout the country.
http://www.sevenbank.co.jp/intlcard/service2.html

Japan National Tourism Organization (JNTO) provides travel-related information on the US website. Look under "Plan Your Trip to Japan" section at www.japantravelinfo.com

Check your Tourist Visa to visit Japan

Visas are not required for visitors of certain nationalities for a short period of non-working, non-profit-oriented stay. Reciprocal Visa Exemption Arrangements allow the US citizens to stay in Japan up to 90 days without a visa. To view complete list of nationals of countries that have "Reciprocal Visa Exemption Arrangements" with Japan, go to http://www.jnto.go.jp/eng/arrange/essential/visa.html

Where to visit in Japan

TOKYO

As the most well-known city in Japan, the capital has it all, from historic temples, traditional restaurants and pop culture to the latest electronics, shopping, high-end boutiques and more. Tokyo is one of the cities in the world where people experience the most modern urban lifestyle, since both old and new cultural elements coexist. Tokyoites take anything good from all over the world –food, fashion, design, electronics, and technologies. The appreciation for the superior quality from all over the world creates the ultimate urban life of the new century.

HAKONE

This is one of the most convenient and best destinations to experience several traditional elements of Japanese culture – traditional ryokans, hot springs and great views of Mt. Fuji. Just less than two hours by train from central Tokyo, Hakone is a small town originally founded as the checkpoint to the old Tokyo Edo during the samurai era. Historic landmarks still remain among the scattered traditional ryokans, which used to serve travelers waiting for approval to get into Edo from the checkpoint. Hakone's geography also created accommodating environments with the great view of Mt. Fuji, natural hot springs and seasonal natural beauty. Some ryokans in Hakone have been in business for centuries carrying traditional hospitality with Japanese natural beauty to this date.

KYOTO

Without seeing Kyoto, you wouldn't experience the real traditional Japanese culture. As the old capital, Kyoto is the real-life museum of how most Japanese tradition started. Not only historic landmarks such as the Imperial Palace, the Golden Pavilion and several temples, the city of Kyoto has been successful in showcasing the ultimate beauty of Japanese tradition along with modern city life. While ordinary people live the average life of the 21st century, geisha girls stroll down the small cobble stone streets of Kyoto as part of ordinary daily life. Lanes of old townhouses still function in today's life, and centuries-long history is reflected in all aspects: cuisine, social custom, festivals and architecture. Kyoto culture has cultivated the highest quality for most Japanese signature items such as sake, tofu, kimono fabrics, pottery and you name it. The world famous bullet train takes you from Tokyo to Kyoto in 2.5 hours.

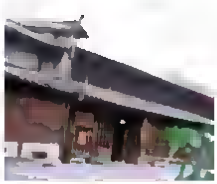
OSAKA

As the second largest city in the country, Osaka is the food capital. Osaka has been developed as merchants' town, and their local cuisine has wider varieties than any other region. Ranging from seafood to Kobe beef (Kobe is right next to Osaka), Osaka residents, famous for their friendly and humorous personalities, are proud of the best deal for good food. Osaka is within an hour train ride from Kyoto.

HIROSHIMA

Another famous place beyond Kyoto is Hiroshima. Known not only for the first atomic bomb, it also has Japan's iconic torii gate in water at Miyajima.

TAKAYAMA



©Gifu Prefectural Government

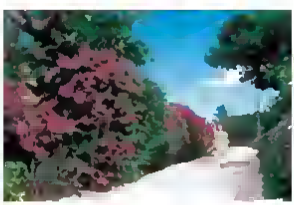
Rich with traditional craft arts, Takayama is one of the centers of Japanese traditional art. The annual local festivals are also very famous for their traditional decorations on floats. Takayama is also the gateway to one of Japan's World Heritage sites, Shirakawa-go. The chilly winter climate produces superior sake in this region.

KANAZAWA

Along with Takayama, Kanazawa is another region rich with traditional art and culture. Kanazawa produces the high level of lacquer ware, detailed confectionary art, and gold leaf craftsmanship. Facing the Sea of Japan, Kanazawa also enjoys fresh seafood ingredients, which significantly contributes to local traditional culinary styles. The cold winter climate is appropriate for great sake, and traditional hospitality at historic ryokans is a luxurious experience in this city.

OKINAWA

Okinawa consists of several small islands in the southern most tip of the Japanese archipelago. Unlike the rest of the country, Okinawa stays very warm year around and the near tropical climate attracts tourists for winter escape. Okinawa's clear blue ocean is rich with beautiful coral leaves and is considered to be one of the best scuba diving spots in the world. With its own unique indigenous culture, visiting Okinawa shows one of the distinctive local cultures of Japan.



©Okinawa Convention & Visitors Bureau

HOKKAIDO

On the contrary of Okinawa, the northern most tip of the archipelago is Hokkaido. The host of the 1972 winter Olympics in Sapporo, Hokkaido became the fabulous winter resort for international travelers. With the arctic winter flow from Siberia, Hokkaido receives superior powder snow in winter, which provides excellent quality for skiing and snowboarding. Scattered natural hot springs are the great après ski activities.

---- *Nori Akashi*, Public Relations Manager at the New York Office of JNTO

Japan National Tourist Organization
New York Office

One Rockefeller Plaza, Suite 1250, New York, NY 10020
TEL: 212 757-5640 www.japantravelinfo.com

AmericanAirlines, AA.com and We know why you fly are registered marks of American Airlines, Inc. oneworld is a member of oneworld Alliance, LLC

The New American Airlines Business Class to Japan.

When you fly Business Class on our daily flights to Tokyo, you'll discover just how relaxing long distance travel can be. With our new Business Class lie flat seats, you'll sleep better and arrive more rested. No wonder the readers of Travel Weekly magazine voted American Airlines as the best international airline for 2007.

Authentic Japanese Cuisine

Cellars in the Sky 2007 Awards – Best Business Class Wines

Bose® QuietComfort® 3 Acoustic Noise Canceling® headphones

We know why you fly®

AmericanAirlines®

AA.com

BEST OF JAPAN

Since Japan is so rich in history and culture as well as full of scenic areas, it is not easy to pick a destination when traveling here. For this purpose, 15 travel agencies will help you decide which way to go by providing recommendations for the hottest places, convenient package tours and services, and not-to-miss events. Check out what they have to say!

@TABIT

1. To enjoy nice weather, good atmosphere and interesting culture, **Otaru** is the place to be. Known for its glass and small shops, you'll feel relaxed while being entertained by its food and good natured people.

2. For a peek at what life was like back in the Edo Period, try going to one of the Edo Wonderland theme parks in **Noboribetsu**, **Nikko** or **Ise**. Try on a kimono or watch in awe as samurai walk around and ninjas fly over your head!

3. If you want to be adventurous, climb **Mt. Fuji**. Take a bus to the 5th Station and be sure to snap pictures of the pretty sights!

@Tabit
274 Madison Ave., Suite 805
New York, NY 10016
TEL 212-695-8668
800-830-9085
www.tabit-usa.com

A-KIND

1. Just an hour travel by local train from the Tokyo metropolitan area, you can visit the city of **Kamakura** where numerous temples, shrines, and other historical monuments are preserved.

2. Harajuku/Aoyama is home to fancy fashion streets. It is not surprising to find young people here dressed up as anime heroes. With its top-brand clothing stores, you will enjoy shopping.

3. For those who love skiing and snowboarding, **Sapporo** is one of the best places in Japan. It is also famous for the annual Sapporo Snow Festival in February.

A-Kind
152 W. 57th St., 9th Fl.
New York, NY 10019
www.a-kind.com

AMNET NEW YORK, INC.

1. The Japan Rail Pass is your passport to travel in Japan. It allows unlimited rail travel, including the Shinkansen, across the country over a 7-, 14- or 21-day period. Regional rail passes are also available if you want to explore particular areas, such as splendid ski resorts in **Hokkaido**, hot springs in **Honshu**, or the steaming craters of Mt. Aso and Sakurajima in **Kyushu**.

2. Nagasaki: "Champon" is a popular soul food of Nagasaki. It is a Japanese noodle dish with origins in China, made by frying pork, seafood and vegetables with lard, and it is a soup made with chicken and pig bones added. Don't miss it when you go to Nagasaki.

Amnet New York, Inc.
152 W. 57th St., 9th Fl.
New York, NY 10019
TEL 212-247-1900
www.amnet-usa.com
http://amnet.exblog.jp/

ANA SALES AMERICAS

1. The Japan Rail Pass allows you to fully appreciate the beautiful scenery and culture in Japan. Take the comfortable and fast Shinkansen to explore cities like the Torii Gate in **Miyajima**, the historic village of **Shirakawago** and the bamboo forest in **Sagano**.

2. Sumida River Cruise. The Sumida River flows through old downtown Tokyo. Get on board the *Yakata-Bune*, a traditional style cruise line, and enjoy the atmosphere of the good old days of Tokyo.

3. Sanrio Puroland. This Sanrio theme park is paradise for Sanrio fans. Most popular Sanrio characters including Hello Kitty!

ANA Sales Americas
1251 Avenue of the Americas
Suite 923
New York, NY 10020
TEL. 917-229-4820
www.anavacations.com

BOSTON INTERNATIONAL TRAVEL

1. Himeji Castle is a good example of Japanese castle architecture from the 17th century and it has been designated a World Heritage Site by UNESCO. Use the special English guided tour for this historically important and aesthetically beautiful castle.

2. With an English guided walking tour you can fully enjoy **Kyoto**, one of the most popular tourist destinations in Japan.

3. The Hiroshima Heiwo Kinen Koen (Hiroshima Peace Park) commemorates the atomic bomb attack that ended World War II. Self walking tours with English maps and guides are available.

Boston International Travel
1330 Beacon St., Suite 208
Brookline, MA 02446 USA
TEL 617-713-0070
www.travis-bit.com

H.I.S. INTERNATIONAL TOURS (NY), INC.

1. Sumo Tour. A Day in the Life of a Sumo Wrestler: Experience the typical day of a sumo wrestler starting with early morning practice followed by the special dining experience of chanko.

2. Samurai Tour. Samurai Sword Action: You will learn how to fight using a samurai sword from a group of experts led by Tetsuro Shimeguchi, a head choreographer of sword fight scenes.

3. 2009 Japanese Pop Culture Anime Fan Special. Explore the Ghibli museum, Nakano Broadway, Akihabara and the TOKYO ANIME FAIR accompanied by professional anime cosplaying tour guides.

H.I.S. International Tours (NY), Inc.
489 Fifth Avenue, 20th Fl.
New York, NY 10017
TEL. 1-800-275-4447
www.his-usa.com/en

IACE TRAVEL

1. Tokyo Deakside Goth-Loli Tour Join us as we take you through Tokyo the home of Gothic Lolita fashion! We will go to Shinjuku Marui Harajuku LaForet and even a visual-kei rock concert! (Departure April 7th 7 days)

2. Fujoshi Paradise Yaoi Tour Indulge your yaoi fantasies at Otome Road a yaoi butler cafe Roppongi's drag revue Kinjyo Muscle Musical and more!! Plus a once in a lifetime "exclusive" meeting with a yaoi manga creator.
(Departure May 13th 7 days)

IACE Travel
370 South Crenshaw Blvd
Suite E 106
Torrence CA 90503
TEL 1-866-735-4223
www.iace-usa.com

IWHALE TRAVEL

Japan Honshu Delights 8-Day Tour
This one-way trip from Tokyo to Osaka highlights popular tourist destinations for experiencing different aspects of Japan. The tour includes a Tokyo Bay cruise, a sightseeing tour of historical buildings and artifacts from the Edo Period in **Tokyo**, a scenic cruise on Lake Ashi in **Hakone**, a visit to a tea plantation in **Shizuoka**, an onsen (hot spring) and one of the Japan's three major castles, Nagoya-jo. From **Nagoya** to **Kyoto** you can enjoy a comfortable and fast ride on the Shinkansen. The only departure dates for this tour are Jan. 26, Feb. 18 and Mar. 10

IwhaleTravel
90 Mott St. Suite 303
New York, NY 10013
TEL 212-966-2323
212-966-1803
718-460-7820
www.iwhaletravel.com

JTB

There are many notable cherry blossom colonnades in Japan.

1. In early April, Kyoto is the perfect destination to enjoy the contrast between the cherry blossoms and temples and shrines. **Kiyomizu-dera** and **Ninna-ji** are the must-see spots during this season. 2-day tours are available from JTB Sunrise Tour.

2. In Tokyo, don't miss the Cherry Blossom Festival in **Ueno Park** from late March to early April. Also in Tokyo, the view from boathouses by **Chidorigafuchi Moat** is also popular. Try the waterside café **Canal Café** (www.canalcafe.jp).

JTB New Jersey
(at Mitsuwa Marketplace)
595 River Rd
Edgewater, NJ 07020
1-800-222-5824 (New Jersey)
1-800-235-3523 (Manhattan)
www.jtbusa.com

JALPAK/JTB GLOBAL TRAVEL, INC.

1. Miyajima is a spiritual island where the famous red floating Torii Gate is located. You must see it to find out why it is called "floating"! If the tide is low, you can go through the Torii.

2. Naoshima is a small island in the Seto Inland Sea. It has a three-floor underground museum designed by Tadao Ando and an area where contemporary artists use old houses for their works.

3. Kirishima—is located in the southern part of Kyushu. Enjoy its natural onsen, delicious local cuisine and relaxing atmosphere surrounded by the beauty of nature and an active volcano range.

JALPAK/JTB Global Travel, Inc.
1212 Avenue of the Americas
15th Fl
New York, NY 10036
TEL 212-490-7474
www.jtbgt.com

KINTETSU INTERNATIONAL

1. In Tokyo, don't miss Nakamise Street and Senso-ji Temple in **Asakusa**, the intersection in **Shibuya** and Meiji Shrine in **Harajuku**. In Kyoto put **Kiyomizudera**, **Kinkekuji** and **Fushimi-Inari Shrine** on your "must see" list.

2. Take the Shinkansen from Tokyo to Kyoto. On a clear day look out for **Mt. Fuji** on the right side (less than an hour into the trip).

3. For stress relief, rent a private *karaoke* room for an hour and sing your heart out. Japanese-style or relax at *onsen* or *sento* (public bath) but don't bring your bathing suit!

Kintetsu International (KIE)
1325 Avenue of the Americas
Suite 2002
New York, NY 10019
TEL 1-800-422-3481
www.japanforyou.com

NIPPON EXPRESS TRAVEL USA, INC.

1. Kamakura is the first place where samurai set their governmental headquarters in 1192. Located 30 miles away from Tokyo, this historical city has numerous sightseeing sites, including Kamakura Daibutsu, Tsuruoka Hachimangu and many other temples and shrines.

2. Do not miss **Kyoto Gosho** (the Kyoto Imperial Palace). It was the royal family's residence for over 900 years until it was transferred to Tokyo in 1869. Although public visits are usually permitted only through the Imperial Household Agency, it will be open to the public without any permission necessary from April 23-29, 2009.

Nippon Express Travel USA, Inc.
500 Madison Ave. Suite 2411
New York, NY 10022
TEL 212 319-3021
www.nipponexpresstravel.us

NIPPON TRAVEL AGENCY AMERICA

1. Nara, Japan's first permanent capital, celebrates its 1300th anniversary in 2009. Here you will find Japan's historic, cultural and architectural legacies and it is an easy one-day excursion from Kyoto.

2. Miyajima is a sacred island near Hiroshima. The famous "floating" Torii Gate and Itsukushima Shrine are the jewels of Seto Inland Sea.

3. Hiraizumi is famous for the Golden Hall of Chusonji Temple, remnant of the northern glory of the 11-12th centuries. Staying at a ryokan (Japanese inn) at Hanamaki Onsen hot springs is the best way to enjoy the off-the-beaten path of Northern Japan.

Nippon Travel Agency America, Inc.
One Harmon Plaza
Secaucus, NJ 07094
TEL 1-800-662-9872
www.japanvacation.net

SAMURAI TOURS

1. If you are in Kyoto in April you should attend the **Miyako Odori**. Geiko and Maiko from the five geisha districts of Kyoto perform in this spectacular dance.

2. Stay overnight on **Miyajima Island**. The lighting of the famous float-ing Torii, the lanterns along the shore and the lights from the mainland combine to make a charming atmosphere.

3. Be sure to try an outdoor bath (*rotenburo*). You can find them everywhere in Japan and the experience of bathing outdoors is very relaxing.

Samurai Tours
7900 E. Union Ave., Suite 1100
Denver, CO 80237
TEL 1-866-316-7258
www.samuraitours.com

TRAVEL ORIENTED

1. Edo-Tokyo Museum provides insight into the lifestyles of the people from Tokyo's birth to present day.

2. Denny's, Coco's, Royal Host, etc.— many **family restaurant chains** in Japan serve a variety of foods at reasonable prices including seasonal specials and dishes featuring local ingredients.

3. If you are into fashion **Harajuku** and **Shibuya** are the places to go as it is exciting to watch the hottest trends unveiled before your eyes. On Meiji-dori Street you can find lots of tiny cute shops.

Travel Oriented
16490 South Western Ave
Gardena, CA 90248
TEL 310-329-2100
www.traveloriented.com

The 2nd Annual Cover Artist Contest

Cover Artist Wanted

Chopsticks NY™ is the first free magazine solely devoted to information about Japan related shops, restaurants, topics, and events in New York as well as dealing with culture, phenomena and trends in Japan. We are currently looking for a talented cover artist. Anybody can enter the contest. No experience required. We look forward to your fresh ideas, unique approach, and original view.

Entry Rules

Submission materials

1. A short essay explaining your approach to the cover of *Chopsticks NY™*. Clarify how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for the cover
3. Your resume (Please mail all of the materials to the following address)

Trend Pot NY, LLC
Attn: Chop Cover Contest
30 W. 26th St., 10th Fl. New York, NY 10010

Application deadline: May 15th, 2009 **No entry fee required**

Prizes

1st Prize One-year contract as cover artist of *Chopsticks NY™*, 1 to 2 week exhibition engagement at a gallery in New York City. A pair of coach class round trip air tickets on American Airlines valid in the 48 U.S. states, Caribbean, Bahamas, Bermuda, Canada, and Mexico.
2nd Prize (2 or 3 people) 1 to 2 week exhibition engagement at a gallery in New York City

*Call or email for details: 212-431-9970 (x113) or komura@trendpot.com

Presented by CHOPSTICKS NY Supported by AmericanAirlines

FOOD
DRINK
GROCERY

RESTAURANT REVIEW
ONIGASHIMA / MOMOKAWA / TOKUBEI 86 / GYUKAKU MIDTOWN

ASIAN RESTAURANT REVIEW
PONGSRI

JAPANESE CHEF'S HOME STYLE COOKING
GRILLED OMUSUBI (RICE BALL) WITH SEAFOOD SAUCE BY *MASAKO FUKUDA* (Oms/b)

CONVERSATION WITH SAKE SOMMELIER
ALAN GREEN: MAKING IT EASY FOR SAKE BEGINNERS

BUYING JAPAN
AKU-TORI & TENKASU-TORI (JAPANESE SKIMMERS)

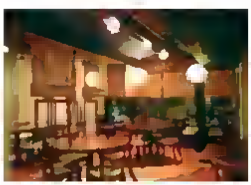
LISTINGS
JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE

JAPANESE / UDON & SOBA

Onigashima

43-45 W. 55th St. (bet. 5th & 6th Aves.) | 2F, New York, NY 10019
TEL. 212-541-7145 / www.onigashima.com
Sun-Sat: 11:30am-3pm, 5pm-10:30 pm

Onigashima, a midtown restaurant specializing in homemade noodles since its opening in 1997, values the quality of its ingredients. The high quality flour specifically chosen for making Onigashima's thick, chewy udon is flown in from Japan, and the buckwheat flour for soba is freshly ground by a stone mortar. These are just two examples of how they've committed themselves to creating the best taste. They currently offer the seasonal specialties of *Yuba Toji Udon* or *Soba* and *Nabeyaki Udon*, available from October to April. The former is udon or soba with *yuba* (soymilk skin) and egg, and the latter is udon soup with chicken, egg, vegetables and tempura. Another notable dish that you can find on the menu year-round is *Curry Nanban Udon* or *Soba*, udon or soba with duck in aromatic curry sauce. Many people's image of curry has it being served on a plate with rice, but here it is a gravy that creates the soup for the noodles. It is a hearty meal and also comes with rice that you can use to enjoy the curry in the traditional way. As we get deeper into winter the temperature will continue to drop, so why not warm yourself up by trying one of Onigashima's delicious dishes?



YUBA TOJI UDON OR SOBA

Onigashima's udon is thick, long and has a lot of texture. Their soba also has texture, and once you bite into it its buckwheat aroma surrounds you. You can add *inari sushi*, a sweet tasting treat of fried tofu stuffed with sushi rice, to select noodle menus for only an extra $3.

3 Best Sellers

- Nabeyaki Udon $17
- Curry Nanban Udon or Soba $13
- Tempura Udon or Soba $15

JAPANESE

Momokawa NEW

157 E. 28th St. (bet. 3rd & Lexington Aves.) | New York, NY 10016
TEL. 212 684-7830
Mon-Sat: 5:30pm-10:30pm, Sun. 5pm-10pm

Many people associate Japanese food only with sushi, but newcomer **Momokawa** is looking to change that. Since its opening in early December, it seeks to showcase the appeal of Japanese-style meat. Once you climb the spiral staircase up to the restaurant, a mouthwatering aroma fills the air. The source is various meat dishes such as sukiyaki, shabu-shabu, and steak Japanese style. As you might guess, they are all served in healthy ways, for example, with lots of vegetables, with lighter sauces, etc., among them, shabu-shabu is the healthiest. Momokawa offers five types of shabu-shabu, a Japanese variation of hot pot, ranging from beef and duck to yellow tail and blue crab. Eating meat this way is better for you as its oil is removed when it hits the boiling water. For the winter, you should try one of their several types of *nabe*, a dish where diners cook various ingredients themselves in soup. Shabu-shabu and *nabe* come with either rice or udon noodles to be enjoyed in the leftover soup at the end of the meal. Momokawa does not disappoint in regard to its appetizers and drinks either. The wine list is substantial and the sake collection is growing by the day.

KOBE WAGYU STEAK

In Momokawa, nicely marbled Kobe Wagyu steak is served with lettuce and wasabi soy sauce or ponzu, a healthy twist on the sauces. It's a perfect example of the Japanese way to enjoy steak. Their home-made sesame tofu ($6) topped with a piece of uni is recommended as an appetizer.

3 Best Sellers

- Duck and Watercress Shabu-Shabu for two $50
- Kobe Wagyu Steak with Wasabi Soy Sauce or Ponzu Sauce $25
- White Fish Carpaccio Japanese Style $17

JAPANESE

Tokubei 86

314 E. 86th St. (bet. 1st & 2nd Aves.) New York, NY 10028 / TEL. 212-628-5334
Lunch: Mon-Fri 11am-3pm Sat-Sun 12pm-5pm
Dinner: Mon-Thu 5pm-11:30pm Fri-Sat 5pm-Midnight, Sun 5pm-11pm

When you try the food at **Tokubei 86** on the Upper Eastside, you'll see why they have survived as long as they have in this competitive city. For more than 30 years, this family style Japanese restaurant has been serving up their local regulars much more than just Japanese cuisine. In fact, most items on the menu are chef/owner Mr. Tokunaga's original creations, which have Japanese roots but reflect influences from Western and other Asian cuisine, although standard Japanese dishes like sushi, udon, and donbun dishes are on the menu as well. What makes this place truly special is that almost nothing here is pre-packaged. From miso to Japanese pickles, everything is handmade by Mr. Tokunaga himself. "What's important for me is that our customers get the best quality meal for a reasonable price. We make much of our items from scratch to offer our customers the true value of a home-cooked meal," he explains. Each dish comes in generous portions, guaranteed to make you full and happy at the end. If you have space for dessert, do try the Shirokuma, (meaning polar bear) as this is the only place in NY that serves this Kagoshima style dessert made with ice cream and shaved ice, topped with special syrup and fruits.

LOBSTER AND MUSHROOMS SAUTÉED IN GARLIC

Using an entire lobster, this dish is a lobster lover's feast! The meat of the lobster is extremely tender, while the enoki and oyster mushrooms that have soaked up the lobster juice blended with the flavors of garlic and cilantro are scrumptious.

3 Best Sellers

- Yasai Itame $13
- Chicken Roll $13.95
- Lobster and Mushrooms Sautéed in Garlic $14

JAPANESE BBQ

Gyukaku Midtown

805 3rd Ave. 2nd Fl. (at 50th St.) New York, NY 10022 / TEL. 212-702-8816
Lunch: Mon-Fri 11:30am-2pm Sun Brunch 12pm-3:30pm
Dinner: Mon-Thu 5pm-10:30pm, Fri-Sat 5pm-11:30pm, Sun 5pm-9:30pm

When **Gyukaku** first opened its doors a decade ago in Japan, it single handedly changed the image of yakiniku (Japanese BBQ) joints from dark and dingy to trendy and friendly. When it opened in New York, their careful attention to authenticity made it an instant hit among both Japanese and non-Japanese diners. "Although we have more than 1000 stores now around the globe, we strive to make every Gyukaku uphold the same high standards no matter where we are," explains manager Mr. Uematsu. Most associate Gyukaku with yakiniku, but Gyukaku is probably best described as a beef specialty restaurant offering everything from premium Kalbi, and Kobe beef, to Wagyu (Japanese Beef) and Filet Mignon, while they also have a bunch of items on the menu that do not include beef. Specials like Oxtail Ramen, served hotpot style, and Wagyu Fried Rice, made with the fat of the Wagyu fried until deliciously crispy, change everyday, so make sure to ask. Throughout the winter season, Black Kagoshima Wagyu Kalbi is a featured special, for $32. With so much to choose from, you may just have to go back again, but the surprise daily specials will make every trip worthwhile.

WAGYU KALBI

If you are a meat lover any special on wagyu is too good to pass up. The wagyu here is so well marbled it melts and glistens in room temperature as it waits to be grilled. Once it hits the tongue, it melts away like butter and all you can think of is to dig in for more.

3 Best Sellers

- Harami Skirt Steak w/Miso BBQ sauce $10
- Premium Kalbi Short Ribs $12
- Chateau Briand $25

JOPONESE CHEF'S HOME-STYLE COOKING VOL 12

GRILLED *OMUSUBI* (RICE BALL) WITH SEAFOOD SAUCE

RECIPE COURTESY OF
MASAKO FUKUDA

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you

* * *

The *Omusubi* (rice ball) is the most popular lunch box item in Japan. People play with flavors by putting different ingredients in the middle of the rice ball and sprinkling various toppings on its surface. Although there are some standard ingredients and toppings, the best aspect of the rice ball is that you can put anything in it that you like. **Oms/b,** an eat-in and take-out restaurant specializing in rice balls, provides 15 standard types and seven or eight creative rice balls that change daily. Ms. Masako Fukuda, who is responsible for the creation of the more unusual rice balls, teaches us a dressed-up version of a rice ball recipe. The nutty aroma of browned soy sauce will tempt your palate, and once you bite into the crispy grilled rice blended with the thick seafood sauce, you'll soon be wanting more.

Oms/b
156 E. 45th St. (bet. 3rd & Lexington Aves.)
New York, NY 10017 / TEL. 212-922-9788

INGREDIENTS (Makes 6 pieces)

6 cups cooked rice
Salt to season
1 piece salmon fillet (grilled)*

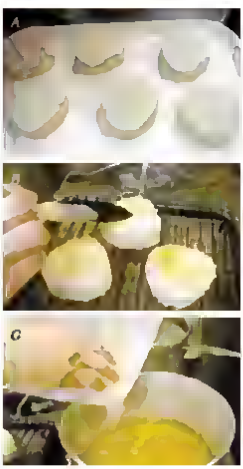
*You can substitute pre-packaged salmon flakes available at any Japanese grocery store

[Glaze sauce]
5 teaspoons soy sauce
1 tablespoon *mirin*, 1 tablespoon sesame oil

[Seafood sauce]
8 shrimp
35 oz dashi broth
2 tablespoons cooking sake
2 tablespoons *mirin*
2 tablespoons soy sauce
Salt to season
1 piece ginger (grated)
2 tablespoons *katakuri-ko* (or corn starch)
2 egg whites

STEPS

1. Put salt on palms and place one cup of cooked rice into hands. Put small piece of grilled salmon in middle of rice and shape into ball. Make 6 pieces of *omusubi* and let cool.
2. Place a little oil (not included in the ingredient list) on grill pan and grill *omusubi* using low heat. (photo A)
3. Mix all ingredients for glaze sauce.
4. When surface of *omusubi* slightly browns, apply glaze sauce with cooking brush. (photo B)
5. Shell and devein shrimp and boil them.
6. Make seafood sauce. Add cooking sake, mirin, soy sauce, and salt to dashi broth and bring to boil. Then, add pre-cooked shrimp and grated ginger.
7. Dissolve *katakuri-ko* using a little water (not included in the ingredient list) and add to seafood sauce. Finally, add egg whites and stir. (photo C)
8. Place grilled *omusubi* on plate and pour seafood sauce on top.



Japanese Restaurant Guide

$35 Average price for food (non-prime time) and drink (sake or wine)

Sushi Bar Available
L Open for Lunch
M Tu W Day Close
Delivery
Th F Sa Su
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner

Upper West

Upper West — Asiate
Mandarin Oriental Hotel, 35F
212-805-8881 — $100 L

Upper West — Bar Masa
Time Warner Ctr, 10 Columbus Cir, 4th Fl
212-823-9800 — $69 Su L

Upper West — Cafe SWISH
2953-55 Broadway (bet. 115th & 116th St.)
212-222-0566 — $20 L

Upper West — Gari
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4616 — $80

Upper West — Haku
2425 Broadway (bet. 89th & 90th St.)
212-580-2586 — $25 L

Upper West — Haru
433 Amsterdam Ave (bet. 80th &81st St.)
212-579-5855 — $35

Upper West — Masa
Time Warner Ctr, 10 Columbus Cir, 4th Fl
212-823-9800 — $400 Su L

Upper West — Planet Sushi
340 Amsterdam Ave (Corner of 76th)
212-712-2162 — $25 L

Upper West — Roppongi
434 Amsterdam Ave (at 81st St.)
212-362-8182 — $35 L

Upper West — Sushi A-Go-Go
1300 Broadway (bet. 63rd & 64th St.)
212-724-7340 — $25 L

Upper West — Sushi Haaa
466 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1076 — $35 L

Upper West — Tenzan
265 Columbus Ave (at 73rd St.)
212-580-7300 — $32 L

Upper West — Tokyo Pop
2726 Broadway (bet. 104th & 105th St.)
212-932-1000 — $32 L

Upper West — Toma Sushi & Sake Bar
2050 Broadway (bet. 110th & 111th St.)
212-665-2916 — $25 L

Upper West — Yuki Sushi
956 Amsterdam Ave (at 92nd St.)
212-787-6200 — $20 L

Upper East

Upper East — Aki Sushi
1425 York Ave (bet. 75th & 76th St.)
212-628-6885 — $30 L

Upper East — Donguri
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5656 — $54 M

Upper East — East Japanese
354 E. 66th St. (bet. 1st & 2nd Ave.)
212-734-5270 — $22 L

Upper East — Geisha
33 E. 61st St. (bet. Park & Madison Ave.)
212-813-1112 — $61 Su L

Upper East — Haru
1327 3rd Ave (at 76th St.)
212-452-1028 — $30 L

Upper East — Haru Saha Bar
1328 3rd Ave (at 76th St.)
212-452-2230 — $30 L

Upper East — Ichiro
1694 2nd Ave (bet. 87th & 88th St.)
212-369-9300 — $30 L

Upper East — Ikeachaaa
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-8639 — $30 L

Upper East — Irun Sushi
355 E. 78th St. (bet. 1st & 2nd Ave.)
212-772-7100 — $29 L

Upper East — KAI
822 Madison Ave (bet. 68th & 69th St.)
212-288-7227 — $100 M Su L

Upper East — Ko Sushi
1329 2nd Ave (at 70th St.)
212-439-1678 — $31 L

Upper East — Koito Sushi
310 E. 93rd St. (bet. 1st & 2nd Ave.)
212-426-1216 — $30

Upper East — Mr Ginger
1572 2nd Ave (bet. 81st & 82nd St.)
212-396-1188 — $33

Upper East — Naruto Kamen

Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $6.50 on Mondays and GYOZA for $2.50 on Wednesdays
1598 3rd Ave (bet. 89th & 90th St.) — $10 L
212-289-7800

Upper East — Oyagu
1164 1st Ave (bet. 63rd & 64th St.)
212-751-3918 — $30 L

Upper East — Poha
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-249-0569 — $35 Su

Upper East — Sachi
1350 Madison Ave (bet. 94th & 95th St.)
212-534-5900 — $30 Su L

Upper East — Saha Hana
265 E. 78th St. (bet. 2nd & 3rd Ave.)
212-327-0502 — $30

Upper East — Sasabune
401 E. 73rd St. (bet. 1st & York Ave.)
212-249-6563 — $80 M Su L

Upper East — Shabu-Shabu 70
314 E. 70th St. (bet. 1st & 2nd Ave.)
212-861-5635 — $37 L

Upper East — Sushi Haaa
1501 2nd Ave (at 78th St.)
212-327-0582 — $30 L

Upper East — Sushi of Gari
402 E. 78th St. (bet. 1st & York Ave.)
212-517-5340 — $70 M

Upper East — Sushi Seki
1143 First Ave (bet. 62nd & 63rd St.)
212-371-0239 — $57 Su

Upper East — Tatani 72
1400 2nd Ave. (bet. 72nd & 73rd St.)
212-472-1700 — $20 L

Upper East — Tenzan
1714 2nd Ave (at 89th St.)
212-369-3600 — $35 L

Upper East — Teriyaki Boy
1640 3rd Ave. (bet. 91st & 92nd St.)
212-987-7150 — $7 L

Upper East — Tokuhei 86
314 E 86th St. (bet. 1st & 2nd Ave.)
212-628-5334 — $25

Upper East — TORI SHIN
1193 1st Ave (bet. 64th & 65th St.)
212-888-9409 — $70 Tu

Upper East — Tsuki Restaurant
1410 First Ave (bet. 74th & 75th St.)
212-517-6060 — $29 Su

Upper East — Wajima
136 E 61st St. (bet. Lex. & Park Ave.)
212-813-0055 — $40 Su

Upper East — Wasabi Lobby
1584 2nd Ave (at 82nd St.)
212-988-8882 — $30 L

Upper East — YUKA Restaurant
1552 2nd Ave (bet. 80th & 81st St.)
212-772-9675 — $25 L

Upper East — Yuko
1531 York Ave (at 81st St.)
212-288-5800 — $25 L

Midtown West

Midtown West — Aki Sushi
366 W. 52nd St. (bet. 8th & 9th Ave.)
212-262-2688 — $30 L

Midtown West — Aquamarine
713 2nd Ave (bet. 38th &39th St.)
212-267-1990 — $30 L

Midtown West — Banikaaa
47 W. 56th St. (bet. 5th & 6th Ave.)
212-581-0330 — $30 L

Midtown West — East 55
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-581-2240 — $20 L

Midtown West — Fuji
238 W. 55th St. (bet. Broadway & 8th Ave.)
212-245-7137 — $26 L

Midtown West — Go Sushi
755 9th Ave. (at 51st St.)
212-458-2288 — $20 L

Midtown West — GO! GO! CURRY!

The Triple Crown winner of a Japanese curry contest is the one and only curry specialty restaurant in NYC. They are known for long lines of people eagerly waiting to taste the awesome curry and with 20 branches in Japan their popularity is exploding!
273 W. 38th St. (bet. 7th & 8th Ave.) — $8.5 L
212-730-5555 www.gogocurryusa.com

Midtown West — Hakata Grill
230 W. 48th St. (bet. Broadway & 8th Ave.)
212-245-1020 — $40 L

Midtown West — Haru
205 W. 43rd St. (bet. Broadway & 8th Ave.)
212-398-9810 — $35 L

Midtown West — Iroha
152 W. 49th St. (bet. 6th & 7th Ave.)
212-398-3048 — $20 L

Midtown West — Ise 56
58 W. 56th St. (bet. 5th & 6th Ave.)
212-707-8702 — $20 L

Midtown West — Kaba Club
98 W. 58th St. (bet. 5th and 6th Ave.)
212-644-5623 — $146 Su

Midtown West — Kodama 45
301 W. 45th St. (bet. 8th & 9th Ave.)
212-582-8085 — $20 L

Midtown West — Kor
40 W. 40th St. (5th & 6th Ave.)
212-921-3330 — $62 L

Midtown West — Kyotofu
705 9th Ave. (bet. 48th & 49th St.)
212-974-0012 — $25 M L

Midtown West — Manekanko-Tai
43-45 W. 55th St. (bet. 5th & 6th Ave.)
212-247 1585 — $18 L

Midtown West — Mankui-Tai
60 W. 56th St. (bet. 5th & 6th Ave.)
212 757 1642 — $20 L

Midtown West — Monster Sushi
22 W. 46th St. (bet. 5th & 6th Ave.)
212-398-7707 — $30 L

Midtown West — Natsumi
228 W. 50th St. (bet. 8th & Broadway)
212-258-2988 — $30 L

Midtown West — NOBU 57
40 W. 57th St. (bet. 5th & 6th Ave.)
212 757 3000 — $100 L

Midtown West — Omido
1695 Broadway(bet. 53rd 54rd St.)
212-247-8110 — $45 L

Midtown West — Onigurshima
43-45 W. 55th St. 2nd Fl. (5th & 6th Ave.)
212-541-7145 — $30 L

Midtown West — Pacific Echo
242 W. 56th St. (bet. Broadway & 8th Ave.)
212-265-8388 — $25 L

Midtown West — Paard on the Suski
605 8th Ave. (at 40th St.)
212-977-2803 — $30 L

Midtown West — Saka Bai Hagi
152 W. 49th St. (bet. 6th & 7th Ave.)
212-764-3549 — $30

Midtown West — Sapporo
152 W. 49th St. (bet. 6th & 7th Ave.)
212-869-8972 — $12 L

Midtown West — Shimizu
318 W. 51st St. (bet. 8th & 9th Ave.)
212-581-1581 — $50 Su L

Midtown West — Saba Nippon
18 W. 52nd St. (bet. 5th & 6th Ave.)
212-489-2525 — $30 L

Midtown West — Sugiyama
251W. 55th St. (bet. Broadway & 8th Ave.)
212-956-0670 — $90 M Su

Midtown West — Sushiden
123 W. 45th St. (bet. 6th & 7th Ave.)
212-398-2900 — $50 Su L

Midtown West — Sushiya
26 W. 56th St. (bet. 5th & 6th Ave.)
212-247 5756 — $20 L

Midtown West — Tachigui Sobaya
732 7th Ave (bet. 48th & 49th St.)
212-265-8181 — $9 L

Midtown West — Teriyaki Boy
885 3rd Ave (bet. 57th & 58th St.)
212-207 7202 — $7 L

Midtown West **Yakitori TOTTO** $44
251 W 55th St (bet Broadway & 8th Ave.)
212-245-4555

Midtown West **Yoshinoya** $1
255 W 42nd St (bet 7th & 8th Ave.)
212-703-9940

Midtown West **Yummy Sushi** $7
30 Rockefeller Plaza Concourse Level
212-459-2100

Midtown East

Midtown East **212 Fukumatsu** $28
212 E 52nd St (bet. 2nd & 3rd Ave.)
212-754-4940

Midtown East **Aburiya Kinnosuke** $51
213 E 45th St (bet 2nd & 3rd Ave.)
212-867-5454

Midtown East **Amakusa** $20
143 E 47th St, 3rd Fl (bet 3rd & Lex. Ave.)
212-593-3955

Midtown East **Azusa** $25
3 E 44th St (bet 5th & Madison Ave.)
212-681-0001

Midtown East **Chiyoda Sushi** $18
16 E 41st St (bet 5th & Madison Ave.)
212-400-4540

Midtown East **Oanya** $25
137 E 47th St (bet. Lexington & 3rd Ave.)
212-980-7309

Midtown East **East 53 Teriyaki House** $20
As the name speaks for itself teriyaki is one of our specialties, and the secret is in our sauce! Try the popular Bento box combination with teriyaki. We also offer Japanese curry noodle soup and great ve sushi rolls for lunch and dinner at very reasonable prices.
220 E 53rd St (bet 3rd & 2nd Ave.)
212-flail-6075

Midtown East **Go Sushi** $20
511 3rd Ave (bet 34th & 35th St.)
212-679-1993

Midtown East **Go Sushi** $25
962 2nd Ave (at 52nd St.)
212 593-3993

Midtown East **Gyu-Kaku** $40
805 3rd Ave 2nd Fl (at 50th St.)
212-702-1615

Midtown East **Hakubai** $44
The Kitano Hotel 66 Park Ave (at 38th St.)
212-885-7111

Midtown East **Haru** $35
280 Park Ave (at 48th St.)
212-490-9690

Midtown East **Hatsuhana** $50
17 E 48th St (bet. 5th & Madison Ave.)
212-355-3345

Midtown East **Hatsuhana Park** $35
Casual dining experience with authentic and fresh sushi. The combination of premium seafood and rice is pure to please you appetite. A wide variety of appetizers are popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.
237 Park Ave (at 46th St.)
212-661-3400 www.hatsuhana.com

Midtown East **Inagiku** $70
111 E 49th St (bet Park & Lexington Ave.)
212-355-0440

Midtown East **Ise 49** $25
151 E 49th St (bet. Lexington & 3rd Ave.)
212-319-6476

Midtown East **Izakaya Aniyoshi**

If you are looking for authentic and refined Izakaya style Japanese food Aniyoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kinds of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am.
229 E 53rd St (bet 2nd & 3rd Ave.) $25
212-319-3940

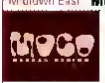
Midtown East **Izakaya Riki** $30
141 E 45th St (bet. 3rd & Lexington Ave.)
212-986-5804

Midtown East **Katsu-hama** $18
11 E 47th St (bet 5th & Madison Ave.)
212 758-5909

Midtown East **Kuruma Sushi** $110
7 E 47th St 2nd Fl (bet 5th & Madison Ave)
212-317-2802

Midtown East **Megu Midtown** $125
645 UN Plaza (1st Ave Bet. 47th & 48th st.)
212-964-7777

Midtown East **Menchanko-Tei** $14
131 E 45th St (bet. Lexington & 3rd Ave.)
212-986-6905

Midtown East **MOCO**

Moco transforms into Hokkaido Restaurant Now menu features Japanese Style Grilled Food & Sushi
Open from 5pm, Mon to 11pm Tue & Wed to 1am and Thu-Sat to 2am
516A 3rd Ave (bet 34th & 35th St.) $30
212-685-3613

Midtown East **Nodo-Sushi** $25
139 E 50th St (bet Lexington & 3rd Ave.)
212-838-2537

Midtown East **Naniwa** $30
41E 46th St (bet 5th & Madison Ave.)
212 370-4045

Midtown East **Nippon** $49
155 E 52nd St (bet Lexington & 3rd Ave.)
212 758-0226

Midtown East **Oms/b** $9
156 E 45th St (bet Lexington & 3rd Ave.)
212-922-9788

Midtown East **Restaurant On** $50
1026 2nd Ave (bet 54th & 55th St.)
212-935-3557

Midtown East **Restaurant SEO** $50
249 E 48th St (bet 2nd & 3rd Ave.)
212 355-7722

Midtown East **Ringo** $53
205 E 45th St (bet 2nd & 3rd Ave.)
212-867-4200

Midtown East **SAKAGURA**

Largest sake bar in the world serving over 200 varieties of sake and seasonal dishes specials. Homemade soba and lunch set of soba & rice bowl are popular. It is amazing to find extensive sake list in the basement level is perfect for couples. Private parties available.
211 E 43rd St (bet 2nd & 3rd Ave.)
212-953-7253 www.sakagura.com

Midtown East **Shabuh** $30
125 E 39th St (bet Lexington & Park Ave.)
212-867-6999

UNAGI TUESDAY
ALL DAY $9.00
(reg.US16/DS18)
Broiled Eel & Takana over Rice in a hot stone pot
Eat in only
Saburi Wafu-Chuka Restaurant
168 Lexington Ave (bet. 30th & 31st St.)
tel. 212-481 7705 / www.saburiny.com

Midtown East **Shinbashi**
7 E 48th St (bet 5th & Madison Ave) $50
212-813-1000

Midtown East **Shochu Bar Hatchan**

Convenien ently located near Grand Central Station...t's an casua offering a wide selection of shochu and Japanese tapas Emply drinks with yakitori and [illegible] on the adjacent Yaki tori East restaurant No cove charge D scover your favor te shochu here
210 E 44th St (bet. 3 d & 2nd Ave.) $30
212-687 5075 www.shochubarhatchan.com

Midtown East **Soba TOTTO**
211 E 43rd St 1st Fl(bet 2nd & 3rd Ave) $44
212-557-6200

Midtown East **Sushi ANN**
38 E 51st St (bet. Park & Madison Ave.) $60
212-755-1780

Midtown East **Sushi Time**
821 2nd Ave. (bet. 43rd & 44th St.) $30
212-883-1333

Midtown East **Sushiden**
19 E. 49th St (bet. 5th & Madison Ave.) $57
212-758-2700

Midtown East **Tokyo**
342 Lexington Ave (bet. 39th & 40th St.) $50
212-697-8330

Midtown East **Tsushima**
141 E. 47th St (bet. Lexington & 3rd Ave.) $40
212 207 1638

Midtown East **Udon West**
150 E. 46th St (bet. Lexington & 3rd Ave.) $10
212-922-0577

Midtown East **Washoku Tei**
1007 2nd Ave (bet. 53rd & 54th Sts) $30
212-223-9303

Midtown East **Yakiniku Izakaya Riki**

Serving authentic yakiniku dinner (Japanese BBQ) with several kinds of rice wine sake and shochu in a romantic semi private dining space A private back room accommodates for large parties Open Monday to Saturday from 6pm until 4am
250 E 52nd St (bet. 2nd & 3rd Ave.) $30
212 826-4255

Midtown East **Yakitori East**
210 E 44th St (bet. 2nd & 3rd Ave.) $20
212-687 5075

Midtown East **Torys**

The sister restaurant of Yakitori Totto Torys is the newest Yakitori spot in Midtown Menu showcases every imaginable part of chicken, faultlessly seasoned and grilled to perfection Torys also offers innovative dishes as well
249 E 52nd St. 2Fl (bet 2nd & 3rd Ave.) $44
212-813 1900 www.torysnyc.com

Midtown East **YAMA Restaurant**
309 E. 49th St (bet. 1st & 2nd Ave.) $37
212.355-3370

Midtown East **Yummy Sushi**
875 3rd Ave Food Court, Lower Level $7
212-688-8601

Korea Town

Korea Town **Ichi Umi Restaurant**
6 E. 32nd St (bet. Madison & 5th Ave.) $25
212-725-1333

Chelsea

Chelsea **Aki Sushi**
123 W 36th St (bet. Broadway & 7th Ave.) $30
212-868-1051

Chelsea **Daiob Sushi**
300 W 23rd St. (bet. 7th & 8th Ave.) $26
212 727-0888

Chelsea **ENNJU**
20 E 17th St. (bet. 5th & Broadway) $10
646-336-7004

Chelsea **Iron Sushi**
440 3rd Ave (bet. 30th & 31St St.) $29
212-447 5822

Chelsea **Izakaya Ten**
207 10th Ave (bet. 22nd & 23rd St.) $26
212-627 7777

Chelsea **Matsun**
359 W16 St (bet 8th & 9th Ave) $30
212-243-6400

Chelsea **Momoya**
185 7th Ave (at 21st St.) $40
212-989-4466

Chelsea **Monster Sushi**
158 W 23rd St (bet. 6th & 7th Ave.) $30
212-620-9131

Chelsea **MORIMOTO**
88 10th Ave (bet 15th and 16th St.) $90
212-989-8913

Chelsea **Naka Naka**
458 W 17th St. (at 10th Ave.) $50
212-929-9544

Chelsea **Nooch**
143 9th Ave (at 17th St.) $20
212-691-8600

Chelsea **Ono**
Gansevoort Hotel, 18 9th Ave (at 13th St.) $60
212-660-6766

Chelsea **Tetsuya**
144 W 19th St (bet. 6th & 7th Ave.) $10
212 924-3335

Gramercy

Gramercy **15 EAST**
15 E 15th St. (Union Sq. W & 5th Ave.) $75
212-647-0015

Gramercy **Ayi Sushi**
519 3rd Ave (bet. 34th & 35th St.) $26
212-686-2058

Gramercy **Aki Sushi**
121 E 27th St (bet. Lex & Park Ave. S.) $30
212 213-0909

Gramercy **BUTAI**
115 E 18th St (bet. Park Ave. & Irving Pl.) $44
212-387-7685

Gramercy **Choshi**

Located near Gramercy Park Try Choshi's original sushi rolls that are pleasing to the eye and palate Daily specials Lunch Set Combination Box and a wide variety of kitchen menu are popular Outside dining space ideal very and take-out service available
77 Irving Place (at 19th St.) $20
212-420-1415 www.sushi choshi.com

Gramercy **Hamachi**
34 E 20th St (bet. Broadway & Park Ave.) $15
212-420-8808

Japanese Party Coordinator
(Event space also available)
www.kokonyc.com
646.246.7344

GRAND OPEN
Attention
All Beef Lovers!
Try Our Healthy Shabu-Shabu
◆Beef ($43 for 2)
◆Kobe Wagyu Beef ($70 for 2)
All You-Can-Eat Sukiyaki or Teppanyaki BBQ
$29.95 (2hr)(Sun-Wed)
Momokawa
157 E. 28th St. (bet 3rd & Lex.)
212-684-7530

wanna read back number?
Easy Navigation, Exciting Articles, More Convenient!!
www.chopsticksny.com

Kamogashi
39 Town Square Place, Jersey City, NJ [illegible] NYC!
Reservation 201 [illegible] www.kamogashi.com

四時まで営業
Tue - Sat / 5:30 - 4am
Sun, Mon / 5:30 - 12pm
New Hours
We will be open late night, until 4am!
YAKITORI TORYS
249 E 52nd St New York, NY 10022
212-813-1900 | www.torysnyc.com

Gramercy **Hane**
346 1st Ave (at 20th St) 212-595-0869 $30

Gramercy **Haru**
220 Park Ave South (at 19th St) 646-428-0909 $35

Gramercy **JAPONAIS**
111 E 18th St (bet Irving Pl & Park Ave S) 212-260-2020 $75

Gramercy **Kotten Sushi East**
369 3rd Ave (bet 26th & 27th St) 212-889-2326 $15

Gramercy **Mishima**
154 Lexington Ave (bet 30th & 31St St) 212-532-9590 $25

Gramercy **Momokewa**
157 E 28th St (bet Lexington & 3rd Ave) 212-684-7830 $45

Gramercy **SABURI**

It's the only restaurant in NY serving Wagyu-chuka - Japanese style Chinese cuisine with a healthy twist. A veteran owner chef who worked under the Iron Chef Chinese creates new and refreshing dishes. Enjoy Chinese cuisine like you've never experienced before.
168 Lexington Ave (bet. 30th & 31st St.) 212-481-7755 www.saburiny.com $25

Gramercy **Sushi SAMBA**
245 Park Ave South (bet 19th & 20th St) 212-475-8377 $35

Gramercy **Sushi Sen-nin**
30 E 33rd St. (bet Madison & Park Ave S) 212-213-2206 $45

Gramercy **Sushi Twist**
66 Madison Ave. (bet 27th & 28th St.) 212-213-2290 $30

Gramercy **Taniyaki Bay**
18 Lexington Ave (bet 22nd & 23rd St) 212-260-4420 $10

Gramercy **YAMA Restaurant**
122 E 17th St (at Irving Pl) 212-475-0969 $20

West Village

West Village **Aki**
181 W 4th St (bet Barrow & Jones St) 212-989-5440 $38

West Village **Blue Ribbon Sushi**
119 Sullivan St (bet Prince & Spring St) 212-343-0404 $51

West Village **Cho Che San**

A neighborhood restaurant perfect for a get together with friends and family. They offer their time tested traditional home cooking including many organic and healthy selections at affordable prices. Student discount available
15 West 8th St (bet 5th & 6th Aves) 212-473-3333 www.chochosanrestaurant.com $25

West Village **Go Sushi**
3 Greenwich Ave (at 8th Ave & 9th St) 212-366-9272 $20

West Village **Hakata Tonton**
61 Grove St (bet 7th Ave & Bleecker St) 212-242-9639 $25

West Village **Kiraru**
33 Carmine St (bet Bleecker & Bedford St) 212-741-2123 $30

West Village **Morumi**
546 LaGuardia Pl (bet. Bleecker & W 3rd St) 212-979-7055 $30

West Village **Miyabi**
121 W. 3rd St (Macdougal & 6th Ave) 212-677-2370 $20

West Village **Miyagi**
220 W 13th St (bet 7th & Greenwich Ave) 212-620-3830 $20

West Village **Monster Sushi**
535 Hudson St (at Charles St) 646-336-1033 $30

West Village **Nagomi**
171 Prince St (Thompson & Sullivan) 212-387-8230 $50

West Village **Rockmasha**
11 Barrow St (bet W 4th St & Bleecker) 212-675-7775 $35

West Village **Soto**
357 Sixth Ave (Washington Pl) 212-414-3086 $45

West Village **Swish Cafe**
88 W 3rd St (bet Sullivan & Thompson St) 212-777-8108 $12

West Village **Tomoe Sushi**
172 Thompson St (Bleecker & Houston) 212-777 3346 $30

West Village **Ushiwakamaru**
136 Houston St (Sullivan & MacDougal) 212-228-4161 $80

West Village **YAMA on Carmine St.**
38-40 Carmine St (Bleecker & Bedford) 212-989-8330 $37

West Village **YAMA on Houston St.**
92 Houston St (LaGuardia & Thompson) 212-674-0935 $37

East Village

East Village **Ashiya**
187 1st Ave (bet 10th & 11th St) 212-505-3348 $15

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as only real sweets created by our pastry chef. Daily Special Set for lunch and dinner goes well with wine or sake. Traditional tea ceremony in Seiki-do (tatami tea room) is available by reservation.
230 E 9th St. 2nd Fl (bet 2nd & 3rd Ave.) 212-228-8030 www.chaanteahouse.com $20

East Village **Chrysne**
328 E 8th St (bet. 1st & 2nd Ave) 212-473-3504 $15

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya Gourmet Japanese Curry boasts amazingly rich and complex flavor and its pleasing interior and atmosphere makes anyone feels comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St (bet 1st & 2nd Ave) 866-602-8779 www.mycurry-ya.com $20

East Village **Esashi**
32 Ave A (bet 2nd & 3rd St) 212-505-1726 $25

East Village **Gyu-Kaku**
34 Cooper Sq (bet 5th & 6th St) 212-475-2855 $40

MOCA GLOBAL DINING
516A 3rd Ave (bet. 34th & 35 th St.)
212.685.3663
open late

HAVE YOU TRIED NEW TASTE OF
RAMEN SETAGAYA?
Introducing 麺郎
GYOLOU RAMEN
1.5 times more tsuke-men noodle
More chashu & veggies
All natural & rich syoyu base
$10.50 Lunch
$11.00 Dinner
Only available at new St. Marks branch!
SHIO-RAMEN BRANCH
131 1st Ave. (bet St. Marks Pl & 9th St.) 212-529-2740
SYOYU-RAMEN BRANCH
34-A St. Marks Pl (bet-2nd & 3rd Ave.) 212-387-7959
WWW.SETAGA-YA.COM
Lunch Sun-Sat:12-4pm
Dinner Sun-Thu 5pm-1am Fri & Sat: 5pm-2am

East Village **GD Restaurant**

Our limited winter ramen Isukuni Ramen Nabe is prepared at your table top. Its rich chicken base soup is served with juicy chicken balls, tofu, nappa cabbage, mushrooms and other healthy toppings. A winter favorite. Assorted Odens also available from $1.75

30 St. Marks Pl (bet. 2nd & 3rd Ave.) $11
212-254-0510

East Village **Hasaki**

Serving authentic Japanese food since 1994. our Edomae style sushi is made only by experienced sushi chefs. Try daily specials from sushi bar and kitchen. Also offering seasonal delicacies. Open Lunch Time (Mon-Fri) 12pm-3pm, (Sat & Sun) 1pm-4pm

210 E. 9th St. (bet. 2nd & 3rd Ave.) $35
212-473-3327 www.hasakinyc.com

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) $20
212-388-0088

East Village **Ishikura**

67 1st Ave. (at 4th St.) $20
212-673-6648

East Village **Japonica**

100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**

239 E. 5th St. (bet. 2nd & 3rd Ave.) $50
212-979-1012

East Village **Kasadela**

647 E. 11th St. (bet. Ave. B & C) $30
212-777-1562

East Village **Kyo Ya**

94 E. 7th St. (bet. 1st Ave. and Ave. A) $35
212-982-4140

East Village **LAN**

56 3rd Ave. (bet. 10th & 11th St.) $48
212-254-1958

East Village **Le Mu**

107 Ave. A (bet. 6th & 7th St.) $25
212-473-3100

East Village **Maya KUEBA**

121 2nd Ave. (bet. 7th & St. Marks St.) $10
347-255-2866

East Village **Menkui-tei**

63 Cooper Sq. (bet. 7th & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **Natori**

50 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zen**

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6855

East Village **Nori**

129 2nd Ave. (bet. 7th and St. Marks Pl.) $30
212-677-4826

East Village **OH! Taisho**

3 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-673-1300

East Village **Otafuku**

238 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-8503

East Village **Rai Rai Ken**

214 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Sake Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Sake Bar Satsko**

202 E. 7th St. (bet. B & C Ave.) $25
212-614-0933

East Village **Sapporo East**

164 1st Ave. (at 10th St.) $20
212 260-1330

East Village **Setagaya (1st Ave.)**

#1 Ramen from Tokyo. Try serve the finest ramen, 1st Ave. location specializes in Shio-Ramen and St. Marks location in Syoyu-Ramen. The best selling ramen Gyokou Ramen has arrived from Setagaya Japan. This hungry man's meal is available only at the St. Marks!

141 1st Ave. (bet. St. Marks & 9th St.) $13
212-529-2740 www.setaga-ya.com

East Village **Setagaya(St.Marks Pl.)**

34-A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387 7959

East Village **Shabu-Tetsu**

216 E. 10th St. (bet. 1st & 2nd Ave.) $33
212-477 2572

East Village **Sobakoh**

309 E. 5th St. (bet. 1st & 2nd Ave.) $45
212-254-2244

East Village **SOBAYA**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-0466 www.sobaya-nyc.com

East Village **Souen Restaurant**

28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627 7150

East Village **Sumile**

154 W. 13th St. (bet. 6th & 7th Ave.) $60
212-989-7699

East Village **Sushi Ariyoshi**

Sushi Ariyoshi is a hidden gem located near Union Square serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A bar counter and a wide variety of sake available

819 Broadway (bet. 11th &12th St.) $30
212-989-1864

East Village **Sushi Lounge**

132 St. Marks Pl. (bet. 1st Ave & Ave. A) $30
212-598-1188

East Village **Takahachi**

85 Ave. A (bet. 5th & 6th St.) $20
212-505-6524

East Village **Teriyaki Boy**

216 E. 10th St. (bet. 1st & 2nd Ave.) $10
212-477-6058

East Village **Typhoon**

79 St. Marks Pl. (bet. 1st & 2nd Ave.) $15
212-979-2980

East Village **Udon West**

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
———

East Village **Village Yokocho**

8 Stuyvesant St. 2FL (bet. 2nd & 3rd Ave.) $20
212-598-3041

East Village **Umenna**

Um nna is a Japanese comfort food restaurant in East Village with over 50 blends of sake and shochu. All authentic Japanese homestyle d shes are prepared by the owner/chef. Try Goto Uden (udon noodles from Goto Islands of Japan). Now serving shochu desserts

96 E. 3rd st. (bet. 1st & 2nd Ave) $20
646-654-4122

East Village **Yakiniku West**

218 E. 9th St. (bet. 2nd & 3rd Ave.) $25
212-979-9238

East Village **Yakitori Taisho**

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5096

East Village **ZEN**

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $15
212-533-6855

Lower Manhattan

Lower Mhn **Azabu Sushi**

428 G nenw ch (basement of Greenw ch Gr ll) $50
212-274-0428

Lower Mhn **EN Japanese Brasserie**

435 Hudson St. (at Leroy St.) $40
212-647-9196

Lower Mhn **Greenwich Grill**

428 Greenw ch St (bet Vesty & La ght St) $50
212-274-0428

Lower Mhn **Hiroko's Place**

75 Thompson St. (bet. Spring & Broome St.) $15
212-625-1303

Lower Mhn **Ise Downtown**

5 F nn St. (bet. Willi m & Pearl St.) $35
212-785-1600

Lower Mhn **Kitchen Club**

30 Fr nce St. (at Mott St.) $35
212-274-0025

Lower Mhn **Matsugen**

241 Church St. (at Lenard St.) $35
212-925-0202

Lower Mhn **MEGU**

52 Thomas St. (Church & W. Broadway) $125
212-964-7777

Lower Mhn **Mottsu**

265 Mott St. (bet. E. Houston & Prince St.) $25
212-343-8317

Lower Mhn **NINJA**

25 Hudson St. (bet. Duane & Reade St.) $70
212-274-8500

Lower Mhn **NOBU**

105 Hudson St. (at Franklin St.) $100
212-219-0500

Lower Mhn **NOBU NEXT DOOR**

105 Hudson St. (Franklin & N. Moore St.) $75
212-334-4445

Lower Mhn **Rosanjo**

141 Duane St. (bet Church & W Broadway) $80
212-346-7991

Lower Mhn **Sachiko's on Clinton**

High-end yet affordable "authent creative" Japanese sush /sake restaurant n the heart of LES with tranqu l g rden for outside d ning. Perfect for pr vate parties, bus ness meetings, birthday parties and holiday events. Delivery and catering serv ces ava lable

25 Cl nton St (bet E. Houston & Stanton St) $33
212-253-2300 www.sachikosonclinton.com

Lower Mhn **Souen Restaurant**

210 6th Ave. (at Pr nce St.) $20
212-807 7421

Lower Mhn **Sutershi**

24 Peck Sl p (bet Water & Front Sr) $20
212-766 2344

Lower Mhn **Takahachi Trittoca**

145 Duane St. (Church & W. Broadway) $35
212 571 1830

Lower Mhn **Tokyo Bar**

277 Church St. (bet. White & Franklin) $30
212-966 2787

Lower Mhn **Tokyo Lunch**

10 John St. (bet. Nassau St & Broadway) $10
212-608-4384

Lower Mhn **Yoshi Restaurant**

201 E. Houston St. (Orchard & Ludlow) $18
212 539-0225

Lower Mhn **Yushi**

250 Vesey St. (4 World Financial Center) $12
212 945-3006

Lower Mhn **Zutto**

77 Hudson St. (bet Jay & Harrison St.) $20
212 233 3287

Brooklyn

Brooklyn **Blue Ribbon Sushi**

278 5th Ave. (bet. 1st St. & Garfield) $55
718-840-0408

Brooklyn **Bozu**

Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi bombs which are decorated round sushi. A huge heated patio available 6pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat)

257 Grand St (bet Havemeyer & Roebling) $30
718-384-7770 www.bozu.com

Brooklyn **Geido**

331 Flatbush Ave. (on Flatbush Ave.) $20
718-638-8866

Brooklyn **Hibino**

333 Henry St. (Grand & Montgomery St.) $35
718-260-8052

Brooklyn **Iron Chef House**

92 Clark St. (bet. Henry St & Monroe Pl.) $15
718-858-8517

Brooklyn **Osaka**

272 Court St. (bet. Butler & Douglass St.) $30
718-643-0044

Brooklyn **qpo Robata Bar**

A robatta-izayika joint has just opened in the ch ck neighborhood of W lliamsburg. It offers Japanese sushi, H tsumabushi eel as well as sake and shochu and it's spacious interior makes you feel like you are in old Japan. Sun-Thu 6pm-12am, Fri & Sat 6pm-1am

367 Metropolitan Ave. (at Havemeyer St.) $35
718-384-8453

Brooklyn **Sakura Cafe**

368 5th Ave. (bet. 5th & 7th Ave.) $30
718-832 2970

Brooklyn **Tamari Restaurant**

201 F fth Ave. (bet. Un on St & Berkeley) $20
718-230-5838

Brooklyn **Tenzan**

7116 18th Ave. (at 71st St.) $30
718-621-3236

Discover the CHANGE!
Enjoy the TASTE!
YAKINIKU IZAKAYA RIKI
250 E. 52nd St. (bet. 2nd & 3rd Ave) TEL. 212-[illegible]
Mon-Sat 6pm-4am Closed Sunday

Brooklyn **Yamato**
189 7th Ave (bet. Garfield & 1st St.) $18 L
718-840-0099

Brooklyn **Zankicki**
77 N 6th St (bet. Wythe Ave & Berry St.) $60 M To
718-388-6965

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd (bet. 41st & 42nd St.) $18 L
718-937-3288

Queens **go wasabi**
34-02 30th Ave (at 34th St.) $23 L
718-204-7354

Queens **Momiji Restaurant**

Our family style menu offers creative sushi rolls, authentic tempura, yaki dishes and Japanese tapas dishes like yakitori and gyoza, perfect for drinks over dinner. Fun sake for dinner customers on every Monday and Sunday!
37-04 Ditmars Blvd Astoria NY 11105 $20 L
718-626-0588

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave (at 80th St.) $30 L
718-626-4704

Queens **SUSHI ISLAND**
87-18 Queens Blvd Elmhurst, NY 11373 $20 L
718-803-8033

Upstate

Upstate **Hajime**
267 Halstead Ave. Harrison NY 10528 $30 M
914-777-1543

Upstate **Kiko House**
11-21 E Washington Ave Pearl River NY $30 M
845-735-1835

Upstate **Momiji**
261 Halstead Ave Harrison NY 10528 $20 To
914-835-1078

Upstate **Nanaaa**
522 Mamaroneck Ave White Plains, NY 10605 $50 W
914-285-5351

Upstate **Nishi**
473 Ashford Ave Ardsley NY 10502 $20 Su
914-693-2500

Upstate **Noda**
200 Hamilton Ave White Plains, NY 10601 $40
914-948-0960

Upstate **Sakura**
56 Garth Rd Scarsdale, NY 10583 $20
914-723-7767

Upstate **Sakurakana NY**
326 Route 59 Central Nyack, NY 10960 $25 Su
845-727-3338

Upstate **Taato**
135 White Plains Rd Scarsdale NY 10583 $18 Su
914-725-0100

Upstate **Tsuru**
258 N Central Ave Hartsdale NY 10530 $30 Tu
914-761-0057

Long Island

Long Island **Akari**
2063 Merrick Rd Merrick, NY 11566 $20
516-378-9688

Long Island **Benihana**
2105 Northern Blvd Munsey Pk, NY 11030 $30
516-627-3400

Long Island **Benihana**
920 Merchants Concourse Westbury NY $30
516-222-6091

Long Island **Bonbori**
14 Elm St Huntington NY 11743 $40 L
631-673-0400

Long Island **Inatome Steak House**
6 5th St Valley Stream, NY 11581 $30 M
516-872-0413

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 $25 Su
516-437-4552

Long Island **Koban Restaurant**
2016 Merrick Rd Merrick NY 11566 $30 L
516-223-8200

Long Island **Koiso**
540 Westbury Ave Carle Place NY 11514 $26 L
516-333-3434

Long Island **KuraBara**
479 New York Ave Huntington NY 11743 $30 M
631-673-0060

Long Island **Kurofune**
77 Commack Rd Commack, NY 11725 $20 Su
631-499-1075

Long Island **Nagashima**
12 A-1 Jericho Tpk Jericho NY 11753 $25 Su
516-338-0022

Long Island **Sapporo**
3266 Merrick Rd Wantagh NY 11793 $15 L
516-785-3853

Long Island **San Restaurant**
23 Main Street, Sag Harbor NY 11963 $40 L
631-725-1774

Long Island **Shiro of Japan**
401 Old Country Rd Carle Place NY 11514 $20 L
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Seaulket, NY 1173 $25 L
631-689-3111

Long Island **TAIKO Restaurant**
15 S Village Ave Rockville Centre NY $20 M L
516-678-6149

Long Island **Taka Sushi**

A small hidden gem located in a strip mall in Westbury. Taka Sushi offers classic Japanese food with fresh fish, seasonal delicacies and a huge selection of premium sakes at reasonable prices. A popular dining spot among the Japanese locals in Long Island.
821 Carman Ave Westbury NY 11590 $20 M L
516-876-0033

Long Island **Taka Sushi**
1035 Broadway Woodmere NY 11598 $20 L
516-569-3606

Long Island **TOKU**
2014C Northern Blvd NY 11030 $50 L
516-627-4550

Long Island **Tongo**
196 Jericho Tpk. Floral Park NY 11001 $20 L
516-352-1116

Long Island **Yamaguchi**
63 Main St Port Washington, NY 11050 $25 L
516-883-3500

Long Island **Yukiya Palette**
611 Old Country Rd Westbury NY 11590 $25 L
516-334-5009

Long Island **Yuki's Palette Too**
151 Merrick Ave Merrick NY 11566 $25
516-334-5009

New Jersey

New Jersey **Aoyama**
1982 Washington Valley Rd Martinsville NJ $35
732-271-2558

New Jersey **Asahi Japanese**
1475 Bergen Blvd Fort Lee NJ 07024 $17
201-944-5113

New Jersey **Daimatsu**
860 Mountain Ave Mountainside NJ 07092 $20
908-233-7888

New Jersey **Higo Batten**
2024 Center Ave Suite J&K Fort Lee $10
201-461-6465

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 $20
973-808-7178

New Jersey **Ichiban**
418 Hackensack Ave Hackensack NJ 07601 $30
201-489-0301

New Jersey **Italian Tomato (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $7
201-941-9113

New Jersey **Izakaya Don**
671 Palisade Ave Cliffside Park NJ 07010 $25
201-941-9400

New Jersey **Kanoko**
3805 Rt 27 & Rt 518 Princeton NJ 08540 $15
732-821-8822

New Jersey **KIKU**
365 Rt 17 South Paramus NJ 07652 $45
201-265-7200

New Jersey **Komegashi**
103 Montgomery St Jersey City NJ 07302 $25
201-433-4567

New Jersey **Komegashi too**
Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try our Chirashi Royale the hell of a pick from chef with selection from Japan and domestic Only 5 min PATH from NYC!
99 Town Sq Place Jersey City NJ 07310 $30
201-533-6888 www.komegashi.com

New Jersey **Lounge Zen**
254 Degraw Ave Teaneck NJ 07666 $30
201-832-8565

New Jersey **Masa Sushi & Grill**
91 W Allendale Ave Allendale NJ 0740 $30
201-934-8918

New Jersey **Matsushima**
585 River Rd Edgewater NJ 07020 $35
201-945-9450

New Jersey **Monster Sushi**
395 Sprin field Ave Summit NJ 07901 $30
908-598-1100

New Jersey **Princeton Tomo Sushi**
Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around From truly authentic to delectably creative, everything is prepared with a smile and passion for fine food Its casual setting and affordable prices make TOMO a rare find
236 Nassau St Princeton NJ 08540 $20
609-924-8478 www.princetontomo.com

New Jersey **Pinehill**
123 Paramus Rd Paramus NJ 07652 $20
201-843-0170

New Jersey **Sakura 46**
368 W Route 46 Cliffside Park NJ 07010 $20
201-807 1887

New Jersey **Sakurabana NJ**
43 Franklin Ave Ridgewood NJ 07450 $25
201-447-6525

New Jersey **Santokka (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-941 1004

New Jersey **Sanuki Sando (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $6
201-941 9113

New Jersey **Shina**
490 Anderson Ave Cliffside Park NJ 07010 $45
201-941-6333

New Jersey **Su Restaurant**
725 River Rd Edgewater NJ 07020 $18
201-840-7888

New Jersey **Sugi**
2117 Rt 4 E Mount Fort Lee NJ 07024 $15
201-461-8036

New Jersey **Tomo's Cuisine**
113 Rt 23 S Little Falls NJ 07424 $20
973-837-1117

New Jersey **UKI UKI**
417 E Prakerhoff Av Palisades Pk NJ 07650 $15
201-947 8446

New Jersey **Umeya**
156 Piermont Rd Cresskill NJ 07626 $22
201-816-0511

Connecticut

Connecticut **Abis**
301 Greenwich Ave Greenwich CT 06830 $25
203-862-9100

Connecticut **Fuji Garden Steak House**
215 Liberty St Fawcatuck CT 06379 $30
860-599-1155

Connecticut **Kazu**
64 N Main St Norwalk CT 06854 $20
203-866-7442

Connecticut **KU**
85 E Putnam Ave Cos Cob CT 06807 $35
203-422-8313

Connecticut **Wasabi Japanese**
24 S Main St Kent CT 06757 $20
860-927 0046

Staten Island

Staten Island **Fushimi**
2110 Richmond Rd (at Lincoln Ave.) $42
718-300-5300

The Bronx

The Bronx **OHANA**
500 City Island Ave. Bronx NY 10464 $35
718-885-0700

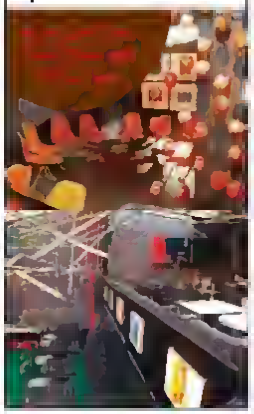
Bring Some Fun to a Party with Colorful Rice Balls

CATERING IS AVAILABLE

Omsb

OPEN ON SATURDAY AS WELL
156 E 45th St.(Lex & 3rd Ave)
TEL.212-922-9788
www.riceball-omsb.com

bozu
296 Grand St
Brooklyn NY 11211
718.384.7770
www.oibozu.com
6pm-12am Mon thru Thurs, Sun
6pm-1am Fri & Sat



KARAOKE DAY & NIGHT!
KARAOKE MARATHON
You can sing as long as you want from opening until 8pm at a flat rate!!
Mon-Thu $10 for max 6hrs, Fri-Sun $15 for max 7hrs
PRICE
Open-8pm 1hour $4 (Fri-Sun $5)
8pm close 1hour $6 (Fri, Sat $8)
★Relaxing atmosphere with a flat panel TV in each room
★Over 100 000 songs
★VIP rooms for parties from 3-4 up to 25 people available

KARAOKE DUET 35
53 W 35th St.(2nd FL (bet. 5th & 6th Ave.)
TEL: 646-473-0829/0827
HOURS: 2pm-4am (Mon-Thu) 2pm-6am (Fri) 1pm-6am (Sat) 1pm-4am (Sun)

KARAOKE DUET 45
304 E. 45th St(bet. 1st & 2nd Ave.)
TEL: 212-753-0030/0031

www.karaokeduet.com

Coming up in CHOPSTICKS NY

March	(2/27)	**Japanese Curry**
April	(3/27)	**ECO**
May	(4/24)	**Health, Baauty and Cosmatic Product**

To advertise contact us at **212-431-9970 ext.130 or 102**
or E-mail **adsales@chopsticksny.com**

CAFE

Upper West — **Beard Papa's Upper W.** — Cream Puffs
2167 Broadway (at 77th St) 212-799-3770

Upper East — **Choux Factory** — Cream Puffs
1995 1st Ave (bet 97th & 98th St) 212-289-2023

Midtown West — **Cafe Zaiya Midtown W.** — Bakery
1073 6th Ave. (bet 40th & 41St.) 212-764-6765

Midtown West — **Minamoto Kitchoan** — Confectionery

Serving true flavor of Japanese tradition with beautifully shaped and colored confections made from all healthy ingredients to express the elements of each season. Enjoy delicious treats with hot green tea as they perfectly complement each other.
608 Fifth Ave (45th St. bet 5th & 6th) 212-489-3747 www.ketchoan.com

Midtown East — **Cafe Zaiya Midtown E.** — Bakery
1 E 41 St (bet 5th & Madison Ave) 212-779-0600

Midtown East — **Choux Factory** — Cream Puffs
655 1st Ave (bet 48th & 49th St) 212-223-0730

Midtown East — **TAFU New York** — Tea Dessert
515 Lexington Ave (51st bet. 3rd & Lex) 212-980-1310

West Village — **Beard Papa's W. Village** — Cream Puffs

We bake our special choux pastry several times daily and our secret-recipe of whipped cream custard is made on the premise. You can taste the difference of our commitment to serve only the freshest cream puffs with the highest quality in every bite.
5 Commerce St (bet 6th Ave. & Bleecker St.) 212-989-8655

East Village — **Beard Papa's Astor Pl** — Cream Puffs
740 Broadway (bet Astor & Waverly Pl) 212-353-8888

East Village — **Cafe Zaiya East Village** — Bakery
99 Cooper Sq (at St. Marks St.) 212-253-9700

East Village — **Chikalicious** — Dessert Bar
203 E 10th St. (bet. 1st & 2nd Ave.) 212-995-9511

East Village — **PANYA** — Bakery
19 Stuyvesant St (bet. 2nd & 3rd Ave.) 212-777-1800

Lower Mhn — **Luxee Dessert Cafe** — Dessert Bar
6 Delancey St. (bet. Houston & Stanton St.) 212-375-1705

Lower Mhn — **Rheon Cafe** — Cafe
189 Spring St. (Sullivan & Thompson St.) 212-966-7040

New Jersey — **Gateaux Bakery** — Bakery
484 Kinderkamack Rd Rivervedge, NJ 07661 201-634-1131

New Jersey — **Minamoto Kitchoan** — Confectionery
595 River Rd Edgewater NJ 201-313-9335

New Jersey — **Parisianne** — Bakery
250 Main St. Fort Lee NJ 07024 201-592-8978

KARAOKE

Upper East — **Box Snack Riki** — $10/h $30 min
141 E 45th St 2Rflbet Lex & 3rd Ave) 212-991-5512

Upper East — **Box Snack Riki-2** — $8/h $30 min
250 E 52nd St (bet. 2nd & 3rd Ave.) 2F 917 533-0419

Upper East — **Iggy's** — no charge
1452 2nd Ave (bet. 75th & 76th St) 212-327-3043

Midtown West — **Japas 55** — $6/h /person
253 W 55th St (bet. Broadway & 7th Ave) 212-765-1210

Midtown East — **Japas 27** — $6/h /person
366 3rd Ave (bet. 26th & 27th St) 212-213-2329

Midtown East — **Japas 38** — $8/h /person
9 E 38th St (bet. 5th & Madison Ave) 212-679-4040

Midtown East — **Karaoke Duet 48** — $6/h per person

A grand osae karaoke spot with 15 spacious and comfortable private rooms. Sing your heart out with a big flat panel screen and over 100,000 songs to choose from. Japanese sake and shochu available.
304 E 48th St. (at 2nd Ave) 212-753-0030/0031 www.karaokeduet.com

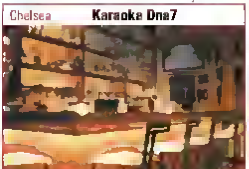
Midtown East — **Karaoke Top Tunes** — $2/song
303-305 E 53rd St (bet 1st & 2nd Ave) 212-758-9818

Korea Town — **iBop Karaoke** — $6/h
25 W 35th St. 3rd Fl (bet. 5th and 6th Ave) 646-752-4895

Korea Town — **Karaoke Duet 35** — $4/h /person
53 W. 35th St. 2nd Fl (bet. 5th & 6th Ave) 646-473-0826

Korea Town — **Tinga Tinga Karaoke** — $40/h /box
102 Madison Ave. 5th Fl (bet. 32nd & 33rd St.) 212-213-0875

Korea Town — **Toto Music Studio** — $35/h /box
38 W. 32nd St. # 5 (bet. 5th & 6th Ave.) 212-564-6644

Chelsea — **Karaoke Dna7** — $2/song

Karaoke Dna7 offers the city's largest song selection of over 80,000 in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing with your friends in a room equipped with a Hi-Fi sound plasma TV. We do variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm-7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservation.
28 W 17th St (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com

East Village — **Lush Lounge** — $5/h /box
9 E 13th St. (bet. 5th Ave. & University Pl) 646-486-3226

East Village — **Planet Rosa** — $2/song
219 Avenue A (bet. 13th & 14th St) 212-353-8500

CHOCOLATE DAIFUKU
チョコレート大福
錦倉 源吉招庵
MINAMOTO KITCHOAN

AN ELEGANT PURE CHOCOLATE IS WRAPPED IN A SOFT RICE CAKE AND COATED WITH COCOA POWDER. IT'S AN ADORABLE BITE SIZE DAIFUKU CAKE THAT IS THE PERFECT MARRIAGE BETWEEN WESTERN AND EASTERN FLAVORS. THE COMBINATION OF WHITE CHOCOLATE FILLING WITH MATCHA GREEN TEA POWDER COATING IS ALSO AVAILABLE.

FIFTH AVENUE
608 Fifth Ave.,
(49th St bet 5th & 6th Ave.)
New York, NY 10020
212-489 3747

NEW JERSEY
595 River Rd.,
(Mitsuwa Marketplace)
Edgewater, NJ 07020
201-313-9335

East Village **Sing Sing (Ave. A)**

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a fun lounge and 15 private rooms for karaoke. It is a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Avenue A (bet. 5th & 6th St.) | $7/h per person
212-674-0700 www.karaokesingsing.com

East Village **Sing Sing (St. Marks)**

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Penny@karaokesingsing.com

5 St. Marks Pl. 2nd Fl. (bet. 2nd & 3rd Ave.) | $7/h per person
212.387.7800 www.karaokesingsing.com

Lower Mhn **Asia Roma Bar & Lounge**

40 Mulberry St. (at Worth St.) | no charge
212-385-1133

Lower Mhn **Bmy Karaoke Bar**

8 Thomson St. 2Fl (bet. 6th Ave. & Canal St.) | $30/h /box
212.334-5460

New Jersey **Onice Karanke**

Palisades Plaza 118 Broad Ave., Fal'sades Park | $35/h /box
201-313-9509

New Jersey **21 Karaoke**

232 Broad Ave. Fal'sades Park, NJ 07650 | No Charge
201-585-1588

Format Ad
from $80 per month
Please contact us
for detail.

CHOPSTICKS NY
TEL 212-431-9970
(Ex.102 or 130)

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (soda or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

CHINESE

Upper West **Ivy's Cafe**
164 W. 72nd St. (8 way & Columbus Ave.) $23
212-787-3333

Upper West **Ollie's**
1991 Broadway (bet. 67th & 68th St.) $20
212-595-8181

Upper West **Ollie's**
2957 Broadway (at 116th St.) $20
212-932-3300

Upper West **Shun Lee West**
43 W56 St. (Columbus & Central Pk W.) $52
212-595-8895

Upper East **Cafe Evergreen**
1298 1st Ave. (bet. 69th & 70th St.) $20
212-744-3266

Upper East **Chef Ho's**
1720 2nd Ave. (bet. 89th & 90th St.) $25
212-348-9444

Upper East **Hunan Balcony**
1450 3rd Ave. (bet. 82nd & 83rd St.) $18
212-517-2098

Upper East **Lik's Noodle & Grill**
1600 3rd Ave. (bet. 84th & 85th St.) $22
212-639-1313

Upper East **Our Place Cuisines**
1444 3rd Ave. (bet. 81st & 82nd St.) $25
212-288-4566

Upper East **Philippe**
33 E. 60th St. (bet. Madison & Park Ave.) $40
212-644-8085

Upper East **Pig Heaven**
1540 2nd Ave. (bet. 80th & 81st St.) $30
212-744-4333

Upper East **Shanghai Pavilion**
1378 3rd Ave. (bet. 78th & 79th St.) $37
212-585-5388

Upper East **Wu Liang Ye**
215 E. 96th St. (bet. 2nd & 3rd Ave.) $29
212-534-9898

Midtown West **China Grill**
CNN Bldg. 60 W. 53rd St. (bet. 5th & 6th Ave.) $66
212.333-7788

Midtown West **Grand Sichuan**
745 9th Ave. (at 50th & 51st St.) $15
212-582-2288

Midtown West **Joes Shanghai**
24 W. 56th St. (bet. 5th & 6th Ave.) $20
212-333-3868

Midtown West **Ollie's**
200 W. 44th St. (bet. 7th and 8th Ave.) $15
212-921-5288

Midtown West **Ruby Foo's Times Sq.**
1626 Broadway (bet. 49th & 50th St.) $30
212-489-5600

GRAND OPENING
Bibim-Bar

Lunch $5.95~7.95
Dinner $7.95~9.95

New York [illegible] Restaurant
All Natural & Homemade Ingredients
Korean Traditional Bibimbop Bistro
141 1st Ave (bet St Marks Pl & 9th St.), New York, NY 10003
212-529-2746 12:00pm-3:30pm, 4:30pm-11:00pm
7 Days Open Eat-In & Take Out Available

Midtown West **Tongs Pavilion**
35 W 55th St (bet. 5th & 6th Ave.) **$20** L
212-956-6899

Midtown West **Wu Liang Ye**
36 W 48th St (bet. 5th & 6th Ave.) **$25** L
212-398-2308

Midtown East **Chuan Chinese Cuisine**
160 E 48th St (bet. Lexington & 3rd Ave.) **$40** L
212-371-2323

Midtown East **Chin Chin**
216 E 45th St (bet. 2nd & 3rd Ave.) **$45** L
212-599-4555

Midtown East **Dynasty Sung**
511 Lexington Ave. (at 48th St.) **$35** L
212-355-1200

Midtown East **Evergreen**
19 E 36th St (bet. 5th & Madison Ave.) **$23** L
212-448-1799

Midtown East **Grand Sichuan**
1843 2nd Ave. (bet. 95th & 96th St.) **$20** L
212-355-5855

Midtown East **Mee Noodle Shop**
922 2nd Ave. (at 49th St.) **$15** L
212-888-0027

Midtown East **MR K's**
570 Lexington Ave. (at 51st St.) **$50** L
212-583-1668

Midtown East **Our Place Shanghai**
141 E. 55th St. (bet. Lexington & 3rd Ave.) **$25** L
212-753-3500

Peking Duck House

BEST PEKING DUCK IN NYC Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy. www.pekingduckhousenyc.com

235 E. 53rd St. (bet. 2nd & 3rd Ave.) **$33** L
212-754-8200

Midtown East **Shun Lee Palace**
155 E. 55th St. (bet. Lexington & 3rd Ave.) **$52** L
212-371-8844

Midtown East **Tsa Yang Restaurant**
34 E. 51st St. (bet. Park & Madison Ave.) **$40** L
212-688-5447

Chelsea **Grand Sichuan**
277 Lexington Ave. (bet. 33rd & 34th St.) **$25** L
212-679-9770

Chelsea **Grand Sichuan**
229 8th Ave. (at 24th St.) **$20** L
212-620-5200

Chelsea **Rickshaw Dumpling**
91 W. 23rd St. (bet. 5th & 6th Ave.) **$20** L
212 924-3220

West Village **Chinatown Brasserie**
380 Lafayette St. (at Great Jones St.) **$40** L
212-533-7000

West Village **Empire Szechuan**
173 7th Ave. S. (at Perry St.) **$15** L
212-243-6046

West Village **Shanghai Square**
36 E. 13th St. (bet. 5th Ave. & University Pl.) **$20** L
646-486-7313

East Village **Dumpling Man**
100 St. Marks Pl. (bet. 1st & Ave. A.) **$11** L
212 505-2121

East Village **Rickshaw Dumpling**
53 E. 8th St. (bet. Broadway & University) **$20** L
212-410-1750

Lower Manhattan **amazing 66**
66 Mott St. (bet. Bayard & Canal St.) **$23** L
212 334-0099

Lower Manhattan **Au Mandarin**
200-250 Vesey St. (at West St.) **$15** L
212-385-0313

Lower Manhattan **Big Wong**
67 Mott St. (bet. Bayard & Canal St.) **$13** L
212-964-0540

Lower Manhattan **China Chalet**
47 Broadway (Exchange Pl. & Morris St.) **$25** L
212-943-4280

Lower Manhattan **Congee Village**
100 Allen St. (bet. Broome & Delancey) **$15** L
212-941-1818

Lower Manhattan **Dim Sum Go Go**
5 E. Broadway (bet. Catherine & Oliver St.) **$15** L
212-732-0797

Lower Manhattan **Excellent Dumpling**
111 Lafayette St. (Canal & Walker St.) **$15** L
212-219-0212

Lower Manhattan **Golden Unicorn**
18 E. Broadway (Division & Catherine St.) **$15** L
212-941-0911

Lower Manhattan **Jing Fong**
20 Elizabeth St. (bet. Bayard & Canal St.) **$20** L
212-964-5256

Lower Manhattan **Joe's Ginger**
25 Pell St. (at Doyers St.) **$15** L
212-285-0333

Lower Manhattan **Joe's Shanghai**
9 Pell St. (bet. Bowery & Mott St.) **$15** L
212-233-8894

Lower Manhattan **Lin's Dumpling House**
21 Bowery (at Bayard St.) **$10** L
212-349-0923

Lower Manhattan **Mandarin Court**
61 Mott St. (bet. Bayard & Canal St.) **$15** L
212-608-3838

Lower Manhattan **Mr Tang**
60 Mott St. (Bayard St.) **$20** L
212-233-8888

Lower Manhattan **New Bo-Ky**
80 Bayard St. (bet. Mott & Mulberry St.) **$10** L
212-406-2292

Lower Manhattan **New Green Bo**
66 Bayard St. (bet. Elizabeth & Mott St.) **$15** L
212-625-2356

Lower Manhattan **Oriental Garden**
14 Elizabeth St. (bet. Bayard & Canal St.) **$20** L
212-619-0085

Brooklyn **Faan**
209 Smith St. (bet. Baltic & Butler St.) **$15** L
718-694-2277

Queens **East Manor**
46-45 Kissena Blvd. (at Laburnum Ave.) **$15** L
718-888-8788

KOREAN

Midtown East **Korea Palace**
127 E. 54th St. (bet. Park & Lexington Ave.) **$20** Su L
212-832-2350

Korea Town **Cho Dang Gol**
55 W. 35th St. (bet. 5th & 6th Ave.) **$30** L
212-695-8222

Korea Town **Don's Bogam**
17 E. 32nd St. (bet. 5th & Madison Ave.) **$25** L
212-683-2200

Korea Town **Franchia**
12 Park Ave. (bet. 34th & 35th St.) **$25** L
212-213-1001

Korea Town **Gam Mee Ok**
43 W. 32nd St. (bet. 5th Ave. & Broadway) **$25** L
212-695-4113

Korea Town **HAN BAT**
53 W. 35th St. (bet. 5th & 6th Ave.) **$15** L
212-629-5563

Korea Town **HANGAWI**
12 E. 32nd St. (bet. 5th & Madison Ave.) **$20** L
212-213-0077

Korea Town **Hyo Dong Gok**
51 W. 35th St. (bet. 5th & 6th Ave.) **$15** L
212-695-7167

Korea Town **Kang Suh**
1250 Broadway (at 32nd St.) **$30** L
212-564-5645

Korea Town **Komtang Hausa**
32 W. 32nd St. (bet. 5th Ave. & Broadway) **$15** Su L
212-947-5482

Korea Town **Kum Gang San**
45 W. 32nd St. (bet. 5th Ave. & Broadway) **$20** L
212-967-0909

Korea Town **Kunjip Restaurant**
9 W. 32nd St. (bet. 5th Ave. & Broadway) **$15** L
212-216-9487

Korea Town **Seoul Garden**
34 W. 32nd St. (bet. 5th Ave. & Broadway) **$15** L
212-736-8002

Korea Town **Shilla**
37 W. 32nd St. (bet. 5th Ave. & Broadway) **$25** L
212-967-1680

Korea Town **Won Jo**
23 W. 32nd St. (bet. 5th Ave. & Broadway) **$20** L
212-695-5815

Korea Town **Woo Chon**
10 W. 35th St. (bet. 5th & 6th Ave.) **$20** L
212-695-0676

West Village **Do Hwa**
51 Commerce St. (at Bedford St.) **$30** L
212-414-1224

East Village **Bon Jeo**
107 1st Ave. (bet. 6th & 7th St.) **$20** L
212-505-7574

East Village **Doh Sum's**
116 1st Ave. (bet. 7th St. & St. Marks Pl.) **$15**
212-477-9508

East Village **Persimmon Kimchi House**

The fine taste of Korea. Seasonal 5-course prefixment changes every two weeks. All homemade including many variety of seasonal kimchi and other dishes using ingredients from local farmers and farms in Korea. Enjoy chef Youngsun Lee's Neo-Korean cuisine.

277 E. 10th St. (bet. 1st & Ave. A) **$37** L
212 260-9080 www.persimmonkimchi.com Su

East Village **Sura**
105 E. 9th St. (bet. 3rd & 4th Ave.) **$25** L
212-982-6390

Lower Manhattan **Kori**
253 Church St. (bet. Leonard & Franklin St.) **$20** Su L
212-334-0908

Lower Manhattan **Li Hua**
171 Grand St. (bet. Centre & Baxter St.) **$20** L
212-343-0080

Times Square **Won Lae Dak**
146 Mercer St. (bet. E. Houston & Prince St.) **$50** L
212-925-8200

Brooklyn **Dobebi**
189 Grand St. (bet. Bedford and Driggs Ave.) **$20** L
718-782-1424

Upstate **Kalbi Hausa**
291 Central Ave. White Plains, NY 10606 **$25** L
914-328-0251

THAI

Upper West **Land**
450 Amsterdam Ave. (bet. 81st & 82nd St.) **$25** L
212.501-0121

Upper West **Lemongrass Grill**
2534 Broadway (at 95th St.) **$22** L
212 666-0666

Upper East **Jasmine**
1813 2nd Ave. (at 94th St.) **$25** L
212 517-8854

Upper East **Sa-Way**
1479 1st Ave. (at 77th St.) **$20** L
212 744-5374

Upper East **Sala Thai**
1718 2nd Ave. (bet. 89th & 90th St.) **$25** L
212-410-5867

Upper East **Spice**
1411 2nd Ave. (bet. 73rd & 74th St.) **$25** L
212 988-5348

Upper East **Viong Ping**
1383A 2nd Ave. (bet. 72nd & 73rd St.) **$22** L
212 249-8494

Midtown West **Bangkok House**
360 W. 46th St. (bet. 8th & 9th Ave.) **$15** L
212-541-5343

Midtown West **Breeze**
691 9th Ave. (bet. 45th & 46th St.) **$25** L
212-262-7777

Midtown West **Chet Home Kitchen**
530 8th Ave. (at 35th St.) **$30** L
212 707-8778

Midtown West **Chenpan Thai**
701 9th Ave. (at 51st St.) **$20** L
212-586-6109

Midtown West **Pam Real Thai**
402 W. 47th St. (bet. 9th & 10th Ave.) **$20** L
212 315-4441

Midtown West **Pongsri Thai**
244 W. 48th St. (bet. Broadway & 8th Ave.) **$20** L
212 582-3382

Midtown West **Topaz Thai**
127 W. 56th St. (bet. 5th & 7th Ave.) **$15** L
212 957-6029

YUM YUM 3

YUM YUM 3 is the third and most exciting of all the Yum Yum family of restaurants. Conveniently located at corner of 46th St. and 9th Ave, we offer the most authentically traditional Thai menu and most affordable prices you can find in Manhattan.

556 9th Ave. (corner of 45th St.) **$15** L
212 956-0639 www.yumyum3.com

YUM YUM BANGKOK

Casual-Hip Atmosphere inexpensive but very worthwhile cuisine. Fun place to chill. We feature a variety of entrancing Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix fixe special only $15.95

650 9th Ave. (bet. 45th & 46th St.) **$15** L
212 262-7244 www.yumbangkoknyc.com

CHOPSTICK'S PICK ASIAN

PONGSRI

Veteran Thai Restaurant Gets Better With Age

In this age where fusion has come to dominate the New York City culinary scene, there is something to be said for authenticity. The Thai restaurant in the heart of the Theater District, **Pongsri**, with its long history, could certainly speak to this topic. According to Manager Bo Techa, who has worked at Pongsri for 25 of its 30 years of existence, "Nowadays fusion is popular, but we have been serving the same food since our establishment. Meaning that what you get at Pongsri is the real thing."

Whether it is the Thai staple, Pad Thai that is most familiar to Americans or a Green Curry, Pongsri executes every dish with perfection. It utilizes ingredients such as kaffir lime, *nam pla* (fish sauce) and lemongrass to add genuine taste to every meal it serves. As Techa explains, "In Thai cuisine it is important to activate all the senses; spicy, salty, sour and sweet. Spicy dishes are marked on the menu, but we can make them milder if necessary. On special occasions, we will also answer requests for dishes that are not listed."

Pongsri's main midtown location provides it with both a lunchtime business clientele and a steady stream of tourists at night when Broadway shows let out. It comfortably seats 130 people in its two spacious rooms, and in addition to this locale it also has restaurants in Chelsea and Chinatown.

When the hustle and bustle of Broadway becomes too much for you, why not take refuge in the comfort of a relaxed, authentic Thai meal at Pongsri?

The ingredients in Pongsri's mouth-watering green curry are green beans, carrots, bamboo shoots and coconut milk, and the spiciness can be adjusted to customers' tastes.

Pongsri
244 W. 48th St.
(bet. Broadway & 8th Ave.)
New York, NY 10036
www.pongsri.net
TEL. 212-582-3392
Mon-Sun 11:30am-11:30pm
(Lunch 11:30am-3pm)

yum yum BANGKOK

NEW BAR SPECIAL
ORDER 1 COCKTAIL
GET 1 FREE APPETIZERS

YUM YUM BANGKOK
650 9th AVENUE
BET. 45th & 46th ST
212-262-7244
www.yumbangkoknyc.com

Yum Yum 3

YUM YUM 3
658 9th AVENUE
CORNER OF 46th ST
212-956-0639
www.yumyum3.com

OPEN LATE AT NIGHT WITH FULL BAR SERVICES AT 650 9TH AVE. LOCATION

Private Party room is available CALL NOW for Your Special Rate!
Get together Luncheon - Dinner!! 646-645-9221 (Ask for Nune)

Pongsri
SINCE 1972

THE BEST
AUTHENTIC
THAI RESTAURANT
OPEN 7 DAYS 11:30am-11:30pm

Recommended by:
THEATRE WEEK
NEW YORK TIMES ★★
ZAGAT

Three Convenient Locations
Chinatown
106 Bayard St. (corner of Baxter St.)
212-349-3132
Chelsea
165 W. 23rd St. (bet. 6th & 7th Ave.)
212-645-8808
Theater District
244 W. 48th St.
(bet. 8th Ave. & Broadway)
212-582-3392

CHOPSTICKS NY
BULLETIN BOARD LAUNCHED. JOIN OUR COMMUNITY TODAY!!
WWW.CHOPSTICKSNY.COM/BULLETIN

Answer our SURVEY and receive a *TENUGUI*

PRIZE OF THE MONTH

"Original Chopsticks NY™ Tenugui"

A tenugui is a rectangular cotton cloth that Japanese traditionally use as a towel wrapping cloth scarf advertising tool etc. This versatile cloth with an original pattern is the prize of this month.

In order to improve our content, Chopsticks NY™ would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY™ by answering the following questions. Every month we will choose five lucky respondents and send them the special giveaway featured that month.

Q1 Please tell us the title(s) of the article(s) that you find interesting and why (You can choose up to three articles)

① Title
Why I liked it _____

② Title
Why I liked it _____

③ Title
Why I liked it _____

Q2 Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of (Please specify the name of the service you used)
(Ex I went to Chopsticks Restaurant and ate the Special Ramen featured in the article)

_____

Q3 What kind of topics would you like us to feature in Chop sticks NY™ in the future?

_____

Q4 Regarding health, beauty and cosmetics, what kind of subjects are you interested in?

_____

Q5 What kind of Japan related programs or lessons would you like to take or participate in?
(i.e Japanese tea ceremony)

_____

Please share your personal information with us.

Name: _____

Age:
a. 24 & below ***b.*** 25 34 ***c.*** 35-44 ***d.*** 45 54 ***e.*** 55 64 ***f.*** 65 & over

Gender ***a.*** Male ***b.*** Female

Occupation (optional) _____

Ethnic background (optional)
○Asian ○Japanese ○African American/Black
○Hispanic ○Multiracial ○Caucasian ○Other

Email address:

_____

THREE WAYS TO ANSWER THE SURVEY

① Go to Chopsticks NY™ website (www.chopsticksny.com) and complete it online.
② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
③ Write out your answers and email them to survey @chopsticksny.com.

CHOPSTICKS NY

Chelsea **Jaya Thai** $25
39E 3rd Ave (bet. 26th & 29th St)
212-683-1330

Chelsea **Lemongrass Grill** $20
138 E 34th St (bet. Lexington & 3rd Ave)
212-213-3317

Chelsea **Pad Thai** $20
114 8th Ave (bet. 15th & 16th St)
212-691-6226

Chelsea **Poagsri Chelsea** $20
185 W 23rd St (bet. 6th & 7th Ave.)
212 645-8808

Chelsea **Regional Thai** $20
208 7th Ave (bet 21St & 22nd St)
212 807-9672

Chelsea **Room Service** $25
164 8th Ave (bet. 18th & 19th St)
212 691-0999

Chelsea **Royal Siam** $15
240 8th Ave (bet. 22nd & 23 d St)
212-741 1732

West Village **Galanga** $15
149 W 4th St (bet Macdougal & 6th)
212 229-4267

West Village **Highline** $36
935 Washington St (at Little W 12th St)
212 243-3330

West Village **Limn Thai Bistro** $20
25 7th Ave S (bet Bedford & Morton St)
212 727-2678

West Village **Prem-on Thai** $28
136 W Houston St (MacDougal & Sullivan)
212 353 2336

West Village **Rhong Tiam** $20
541 La Guardia Pl (W 3rd & Bleecker)
212-477-0600

East Village **Elephant** $25
50 E 1st St (bet 1st & 2nd Ave)
212 505-7730

East Village **Holy Basil** $15
146 2nd Ave (bet. 8th & 10th St)
212 460-5657

East Village **Klong** $24
7 St. Marks Pl (bet 2nd & 3rd Ave)
212 505-9955

East Village **SEA** $15
75 2nd Ave (bet. 4th & 5th St)
212 228-5505

East Village **Spice** $15
60 University Pl (bet. 10th & 11th St.)
212 562-3758

Lower Mhn **Bin Khno** $25
171 Spring St (Thompson & W Bway)
212 966-3939

Lowe Mhn **Kitchini** $56
60 Thompson St (bet. Broome & Spring)
212-219-2000

Lower Mhn **Kuma Inn** $25
113 Ludlow St 2Fl (Delancey & Rivington)
212 353-8866

Lower Mhn **Pnap** $20
177 Prince St (bet. Sullivan & Thompson St.)
212 254 7337

Lowe Mhn **Pongsri** $20
106 Bayard St (at Baxter St.)
212-394-3132

Brooklyn **Lily Thai** $10
615 Grand St (bet. Leonard & Lorimer St.)
718-218-7622

Brooklyn **Long Tan** $25
196 5th Ave (bet. Berkeley & Union St.)
718-622-5444

Brooklyn **SEA** $24
114 N 5th St (at Berry St.)
718-384-4450

Brooklyn **Tuk Tuk** $12
204 Smith St (bet. Baltic & Butler St)
718-222 8558

Queens **Erawan** $30
213-41 39th Ave (at Bell Blvd.)
718-229-1620

Queens **O Thai Bistro** $30
108-25 Ascan Ave. (bet Austin & Burns St)
718-261-6555

VIETNAMESE

Upper West **Saigon Grill** $25
620 Amsterdam Ave (at 90th St)
212-875-8072

Upper East **Asia Grill** $20
1230 2nd Ave (at 65th St)
212 753-9818

Upper East **Vermicelli** $20
1492 2nd Ave (bet. 77th & 78th St)
212-288-6658

Midtown East **Bai** $30
246 E. 44th St (bet 2nd & 3rd Ave)
212-681-4541

Midtown East **Le Colonial** $50
149 E. 57th St (bet. Lexington & 3rd Ave)
212 752-0808

Korea Town **PHO32** $20
2 W. 32nd St (bet. 5th Ave. & Broadway)
212-695-0888

Chelsea **Bao Noodles** $22
381 2nd Ave (bet. 22nd & 23rd St)
212-725-7770

Chelsea **Lannam** $15
303 3rd Ave (bet. 27th & 28th St)
212-481-5188

Chelsea **Dmar** $20
159 9th Ave (bet. 18th & 20th St.)
212-633-0550

West Village **Saigon Grill** $25
91 University Pl (bet. 11th & 12th St)
212-982-9031

East Village **Indochina** $50
430 Lafayette St (Astor Pl. & 4th St.)
212-505-5111

East Village **Nicky's Viet** $9
150 E 2nd St (at Ave A)
212-388-1088

Lower Mhn **HOIAN** $15
135 W Broadway (bet. Thomas & Duane St.)
212-233-1330

Lower Mhn **Mai House** $35
186 Franklin St (Greenwich and Hudson)
212-431 0606

Lower Mhn **Nnm** $20
110 Reade St (Church & W Broadway)
212-267 1777

Lowe Mh **Nha Trang** $15
87 Baxter St (bet Bayard & Canal St.)
212-233-5948

Lowe Mh **Pho Tn Do** $20
119 Bowery St (bet. Hester & Grand St.)
212-868-2896

Lower Mhn **Viet Cafe** $25
345 Greenwich St (bet Harrison and Jay St)
212-431-5868

Brooklyn **Nicky's Viet** $9
311 Atlantic Ave (bet. Hoyt & Smith St.)
718-855-3838

OTHER

Upper West **Hispaniola** $35
539 W 181st St (at Cabrini Blvd)
212 740-5222

Upper West **Pnnnng** $30
240 Columbus Ave (bet. 71st & 72nd St)
212-769-3088

Upper West **Rnin** $25
100 W12nd St (Amsterdam & Columbus)
212-501-0776

Upper West **Ruby Foo's Uptown** $35
2182 Broadway (bet 77th & 78th St)
212-724-4700

Upper East **Amber** $34
1406 3rd Ave (at 80th St)
212 249-5020

Upper East **Gnbn** $31
1426 3rd Ave (at 81st St)
212-288-5099

Midtown West **Bino Chili** $20
251 W 51st St (bet 8th & Broadway)
212-489-5237

Midtown West **Rne 57** $45
40 W 57th St (at 5th Ave)
212 307-5050

Midtown West **VYNL** $25
754 5th Ave. (bet 50th and 51th St)
212-974-2003

Midtown West **Zen Palate** $25
663 5th Ave (at 49th St)
212-582-1668

Midtown East **Ajn Asian Bistro** $43
1096 1st Ave (on 58th St.)
212-888-8001

Midtown East **Asia De Cuba** $56
237 Madison Ave (bet. 37th & 38th St.)
212-726-7755

Midtown East **Fusha Asian Cuisine** $45
1065 1st Ave (at 58th St.)
212-752-8063

Chelsea **Planet Thailand 212** $25
30 W. 24th St (bet. 5th & 6th Ave)
212-727-7028

Chelsea **Rice on Lexington Ave** $20
115 Lexington Ave (at 28th St.)
212-686-5400

Chelsea **Veln** $20
56 W 21st St (bet. 5th & 6th Ave)
212-675-8007

West Village **Cafe Asean** $22
117 W 10th St (Greenwich & 6th Ave
212-633-0340

West Village **Chow Bnr** $38
230 W 4th St (W 10 & Christopher St)
212-633-2212

West Village **Gnbn** $31
401 6th Ave (bet 6th & Waverly Pl)
212-255-3242

East Village **Friendhouse** $15
99 3rd Ave (bet. 12th & 13th St.)
212-388-1188

Village **Lannam** $20
121 University Pl (at 13th St)
212-420-1179

East Village **Lucky Chang's** $30
24 1st Ave (bet. 1st & 2nd St)
212-473-0516

East Village **MA*YA** $20
234 E 4th St (bet Ave A & B)
646-313-1967

East Village **D G** $30
507 E 6th St (bet Ave A & B)
212-477-4646

East Village **Shiki Kitchen** $25
135 1st Ave (bet 5th & St Marks Pl)
212-614-1905

Lowe Mhn **Kampuchea Nondin Bni** $25
7th Revington St (at Allen St)
212-529-3401

Lowe Mhn **Rice** $20
292 Elizabeth St (Houston & Bleecker)
212-226-5775

Brooklyn **Chai Home Kitchen** $18
124 N 6th St (Kinney Berry St)
718-599-5889

Brooklyn **Planet Thailand** $25
133 N 7th St (bet Bedford Ave. & Berry St.)
718-599-5758

Brooklyn **Rice** $20
195 DeKalb Ave (at Cumberland St)
718-858-2700

Brooklyn **Rice** $20
81 Washington St (bet. Front & York St)
718-222-9800

Brooklyn **Snacky** $10
187 Grand St (bet Bedford & Driggs Ave)
718-486-4648

New Jersey **AOZORA Restaurant** $25
407 Bloomfield Ave Montclair NJ 07042
973-233-9400

New Jersey **Bistro En** $25
252 Dagraw Ave Teaneck NJ 07666
201-692-0700

Format Ad from $80 per month Please contact us for detail.

CHOPSTICKS NY

TEL: 212-431-9970 (Ex 102 or 130)

NTDTV Presents

CHINESE NEW YEAR SPLENDOR

This New Year treat yourself and your family to an experience of beauty like no other. Inspired by the rich spirit of an ancient culture, Divine Performing Arts brings to life classical Chinese dance and music in a gloriously colorful and exhilarating show. Part of a twenty country world tour.

"Incredible."
- MSNBC

JAN 24 - 25

RADIO CITY

RadioCity.com 212-307-4111

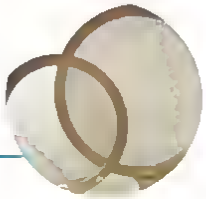
NYSplendor.com

877-NTD-SHOW

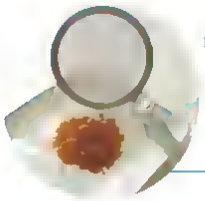
BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL.10 –

AKU-TORI & TENKASU-TORI

(JAPANESE SKIMMERS) BY *NOBI NAKANISHI*



As you can see, there is a clear difference in the mesh between the two. The finer Aku-Tori will do a much better job with scum, but the Tenkasu-Tori can withstand the heat of oil as it picks up stray bits.



If you scoop out the breadcrumbs or batter in time, they can actually add flavor to another dish. Loose tempura batter is often used as a topping for okonomiyaki and udon. Feel free to get creative! These golden breadcrumbs are going on my mac and cheese...

"Buying Japan" may be just a monthly article to you, but for your humble author, it has been a rather exciting period of integrating into my life the many unique Japanese products that are readily available at your local Asian market (check out the archives on chopsticksny.com for previous articles). Sometimes I wonder if I'm the subject of some larger sociological experiment, because my own daily life has improved as time has gone by. I'm just waiting for someone to show up at my doorstep and say "Congratulations! Now you're a much nicer smelling, functional, more presentable version of you."

Sometimes it's just the simplest of things that make the biggest difference, like the products we are showcasing this month. For chefs and home cooks, these utensils may be instantly recognizable. For those trying to figure out what these shiny, metallic ladle like things are, these are some kitchen essentials that should not be missed, and are incredibly easy on the wallet. We present to you the **Aku-tori** and **Tenkasu-tori**, Japanese strainers (also known as 'skimmers') that can prove useful for many of your favorite recipes.

Anyone who has cooked a soup, stew, chili, sukiyaki, or any one-pot, broth dish is probably familiar with the bubbly foam that forms on the surface as your broth is simmering. This is no ordinary foam – it is actually scum that is given off by meat and vegetables due to impurities given off by excess starch, proteins and when you don't wash your veggies thoroughly, dirt. While not necessarily 'bad', this scum can become rather unsightly (I think we all prefer that our dishes look smooth and clear) and can also leave a bitter taste in an otherwise tasty dish.

The Aku-tori (Aku means 'impunty', Tori means 'remove') is a simple idea, a stainless steel, mesh skimmer that takes the scum away while leaving the broth in the pot. Because the mesh is so fine, it can separate the lighter density scum from the higher density liquid. By simply scooping away the scum from the broth and the edges of the pot, you can quickly and effortlessly without losing any of the edible stuff. This is much more ideal than trying to scoop it out with a spoon, and will quickly become one of your favorite cooking tools. In fact, once you finish skimming out the scum, you may be wondering what to do with yourself next.

For oil-based dishes – like making pork or chicken Katsu (breaded cutlet) – and deep-frying, the Tenkasu-ton (Ten refers to Tempura and Kasu means 'residue') is invaluable. One of the most unsightly things that can happen to your fried meal is the likelihood of loose breadcrumbs and batter remaining in the pot to become overcooked and blackened. Not only are these unhealthy carcinogens, but also they can severely affect the taste of the oil and food. By scooping it out with the Tenkasu-tori, which is less fine than the Aku-Tori but perfectly sized to pick up stray fragments, you can keep the oil and your food clean, especially when making multiple batches of Tempura at the dinner table.

Japanese stainless steel is world renown for its quality which makes these skimmers even more exceptional. If you are an avid cook or trying out your family stew recipe for the first time, these are a must-have for your kitchen. You can find skimmers at your favorite cooking store, or look for the ones above at Muji stores – search for the nearest location by visiting Muji.com.

Not all Soy Sauces are created equal.

Kikkoman makes all the difference.

Available at local grocery stores or on-line.

kikkoman
seasoning your life

For recipes, visit us at www.kikkomanusa.com.

KIKKOMAN SOY SAUCE
Here's the original line. Some soy sauces are made in just a few days. Not kikkoman. It's naturally brewed from wheat and soybeans - slowly aged like a fine wine for nearly six months. This natural brewing process makes Kikkoman one of the finest vegetable flavor enhancers you can buy. It adds depth to any menu items - Asian and beyond.

SUSHI & SASHIMI SOY SAUCE
Natural flavor-enhancing properties that boost the flavor of sushi, sashimi and other seafood. It's perfect balance of salty and sweet brings out the flavors.

PONZU SAUCE
Ponzu is a seasoned Japanese soy sauce, accented with citrus. It adds the perfect balance of salty, tangy and sweetness that enhances the flavors of boiled sweets, poultry, seafood or vegetables. Use Ponzu as a sauce for sushi, sashimi, tofu or raw oysters. Add a small amount of vegetable oil for a salad dressing.

TERIYAKI MARINADE & SAUCE
The original pre-blended teriyaki can help turn ordinary ingredients into authentic Teriyaki dishes. Made with Kikkoman Soy Sauce, wines, vinegar, sugar and Asian seasonings, it complements the flavors of meat, poultry, seafood and vegetables from Asian-style to barbecue.

MEMMI NOODLE SOUP BASE
Memmi lends authentic Japanese flavors to your dishes easily. Made with real bonito extract and Kikkoman Soy Sauce, it brings a touch of sweetness and rounder flavor to fillings, soups and sauces.

KIKKOMAN LESS SODIUM SOY SAUCE
Perfect for today's lighter tastes and health-conscious people. 37% less sodium than regular Kikkoman Soy Sauce with plenty of rich, naturally brewed flavors. Use it in any recipe that calls for regular soy sauce.

CHOPSTICKS NY

DISTRIBUTION LIST

Pick up available from 1st of the month.

MAJOR GROCERY STORE

UPPER WEST SIDE
Food Emporium at 90th St
Food Emporium at 68th St
Gristede's at 96th St
Gristede's at 86th St
Gristede's at 84th St.
Gristede's at 65th St
Gristede's at 103rd St

UPPER EAST SIDE
Food Emporium at 82nd St.
Food Emporium at 87th St.
Food Emporium at 63rd St
Gristede's at 78th St
Gristede's at 89th St
Gristede's at 87th St
Gristede's at 65th St

MIDTOWN EAST
Food Emporium at 32nd St.
Gristede's at 32nd St

CHELSEA & GRAMERCY
Food Emporium at Union Sq
Gristede's at W. 24th St
Gristede's at W. 26th St
Gristede's at W. 22nd St
Gristede's at E. 29th St.
Gristede's at E. 20th St

WEST VILLAGE
Food Emporium at 12th St
Gristede's at 4th St.

EAST VILLAGE & CENTRAL VILLAGE
Gristede's at University Pl

NEW JERSEY
Food Emporium 2160 Lemoine Ave (Fort Lee)
Inserra Shop Rite 201 Roosevelt Pl (Palisade Park)
Pathmark 481 River Rd. (Edgewater)

UPSTATE NEW YORK
Food Emporium 422 Old Post Rd (Bedford)
Food Emporium 1385 Pleasantville Rd (Briarcliff Manor)
Food Emporium 5561 Riverdale Ave (The Bronx)
Food Emporium 355 Halstead Ave (Harrison)
Food Emporium 23 Quaker Ridge Rd (New Rochelle)
Food Emporium 261 S Ridge St (Rye Brook)
Food Emporium 345 Downing Dr (Yorktown Heights)

CONNECTICUT
Food Emporium 260 Elm St (New Canaan)
Food Emporium 1261 E. Putnam Ave (Old Greenwich)
Food Emporium 1201 High Ridge Rd (Stamford)

Note: Distribution locations are subject to change without prior notice

Please email for questions about our distribution
reader@chopsticksny.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

GROCERY

JAS Mart 1 — Japanese
2847 Broadway (bet. 110th & 111th St.)
212-865-4730

M2M Broadway & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.)
212-280-9600

Dainobu — Japanese
123 E 47th St (bet. Lexington & 3rd Av)
212-755-7380

Katagiri & Co Inc — Japanese
224 E 59th St (bet. 2nd & 3rd Ave.)
212 755-3566

Yagura — Japanese
24 E 41st St. (bet. 5th & Madison Ave.)
212-679-3777

Han Ah Reum — Korean
25 W 32nd St (bet. Broadway & 5th Ave)
212-695-3283

Woorijip — Korean
12 W 32nd St (bet. 5th Ave. & Broadway)
212-244-1115

JAS Mart 3 — Japanese
34 E 23rd St (bet. Park & Madison Ave.)
212-367-8882

Chez Noah — Japanese
600 Washington St. (at Leroy St.)
212-675-2649

JAS Mart 2 — Japanese
35 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-420-6370

M2M E. Village — Japanese
200 E 11th St. (at 3rd Ave.)
212-353-2698

Sunrise Mart — Japanese
4 Stuyvesant St. 2nd Fl. (3rd Ave. & 9th St.)
212-598-3040

Pearl River Mart — Chinese
477 Broadway (Grand St. & Broom St.)
800-878-2448

Sunrise Mart, SoHo — Japanese
494 Broome St. (W. Broadway & Wooster)
212-219-0033

Tonjin Mart — Japanese
91 Mulberry St. (bet. Canal & Bayard St.)
212-962-9622

Family Market — Japanese
23-15 Broadway (bet. 25th & 30th St.)
718-956-7825

Han Ah Reum — Korean
141-40 Northern Blvd. (Parsons & Bowne)
718-358-0700

Han Ah Reum — Korean
156-40 Northern Blvd. (156th & 157th St.)
718-808-0005

Han Ah Reum — Korean
29-02 Union St. (at 29th Ave.)
718-445-5656

Han Ah Reum — Korean
59-18 Woodside Ave. (59th & 60th St.)
718-446-0758

Han Ah Reum — Korean
400 Hillside Ave. Williston Park, NY 11596
516-999-0270

Sakura-ya — Japanese
73-05 Austin St. (bet. Ascan Ave. & 73rd Rd.)
718-268 7220

Asian Market — Chinese
91 Colvin Ave. Albany NY 12206
518-456-8186

DAIDO — Japanese
522 Mamaroneck Ave. White Plains NY
914-948-4735

DS Seafood — Japanese
14-16 North Central Ave. Hartsdale NY 10530
914-948-8085

Fuji Mart Scarsdale — Japanese
818 White Plains Rd. Scarsdale NY 10583
914-472-1468

Kam Sen Fooda — Korean
22 Barker Ave. White Plains NY 10601
914-428-4500

NIJIYA Market — Japanese
19 N. Central Ave. Hartsdale NY 10530
914-949 2178

Dishinbo — Japanese
283 Halstead Ave. Harrison NY 10528
914-835-4390

H Mart Great Neck — Korean
495 Great Neck Road, Great Neck NY 11021
516-482-8113

Konbini Japan Products — Japanese
49 Main St. Port Washington NY 11050
516-304-5722

Nara Japanese Foods — Japanese
168A Main St. Port Washington NY 11050
516-883 1636

Shin Nippon Do — Japanese
63 Manetto Ave. Port Washington NY 11577
516-625 1614

Family Market NJ — Japanese
10 Franklin Tpk. Waldwick, NJ 07463
201-444-5133

Han Ah Reum — Korean
5191-4 Old Post Rd. Edison NJ 08817
732 246-8580

Han Ah Reum — Korean
1720 Marlton Pike Cherry Hill NJ 08003
856-489-4611

Han Ah Reum — Korean
25 Lafayette Ave. Englewood, NJ 07631
201 871-8822

Han Ah Reum — Korean
280 Bergen Tpke. Little Ferry NJ 07643
201-814-0400

Han Ah Reum — Korean
321 Broad Ave. Ridgefield NJ 07657
201 943-8600

Mitsuwa Marketplace — Japanese
595 River Rd. Edgewater NJ 07020
201-941-9113

Ridgewood Fisheries — Japanese
30 Prospect St. Ridgewood NJ 07450
201-670-0892

Fuji Mart — Japanese
1212 E. Putnam Ave. Rivers de, CT 06878
203-698 2107

J-Mart — Japanese
15 Orange St. New Haven CT 06510
203-782 1234

Kotobukiya — Japanese
1815 Massachusetts Ave. Cambridge, MA
617-354-8914

Mado — Japanese
36 N Narberth Ave. Narberth PA 19072
610-747 0557

Tokyo Japanese Store — Japanese
5655 Ellsworth Ave. Pittsburg,PA 15232
412-661 3777

LIQUOR

Gotham Wines & Liquors — Sake/ Shochu
2517 Broadway (bet. 93rd & 94th St.)
212-932 0330

Nancy's Wine — Sake/ Shochu
313 Columbus Ave. (bet. 74th & 75th St.)
212-877-4040

Garnet Wine — Sake/ Shochu
923 Lexington Ave. (bet. 69th & 69th St.)
212 772 9211

Mister Wright — Sake/ Shochu
1593 3rd Ave. (bet. 89th & 90th St.)
212 722 4554

Ambassadar Wine — Sake/ Shochu
1020 2nd Ave (at 54th St.)
212-421-6078

Landmark wine — Sake/ Shochu
167 W 23rd St. (6th & 7th Ave.)
212-242 2323

Union SQ Wine — Sake/ Shochu
140 5th Ave. (at 19th St.)
212-675-8100

LEDU WINES — Sake
600 Washington St. (at Leroy St.)
212-924-Food

Astor Wine — Sake/ Shochu
399 Lafayette St (at 4th St.)
212-674-7521

MJK liquor — Sake/ Shochu
181 3rd Ave. (bet. 15th & 16th St.)
212-475-9199

Sakaya — Sake
324 E 9th St (bet. 1st and 2nd Ave.)
212 505-7253

Warehouse Wines — Sake/ Shochu
735 Broadway (at W 9th St.)
212 982-7770

East Village Wine — Sake
153 Stanton St. (bet. Clinton & Attorney)
212-358-7700

Granyetta Wine — Sake/ Shochu
151 Grand St. (bet. Crosby & Lafayette St)
212 925-1238

New York Wine EX. — Sake/ Shochu
9 Broadway (bet. Morris & Battery Pl.)
212-422 2222

September Wines L.I.E.S — Sake
100 Stanton St. (at Ludlow St.)
212-388-0770

SHUGD — Sake/ Shochu

SAKE STORE AT HARTSDALE SINCE 2001. We are proud to carry a full line of SAKE from all corners of Japan. If you have your favorite, please call and we'll be happy to get it for you. Open 7Days 11:00am-7:00pm 12:00pm-7:00pm (Wed. Sun)
12 N. Central Ave. Hartsdale, NY 10530
914-949-5900

Haights Chateau — Sake/ Shochu
123 Atlantic Ave. Brooklyn, NY 11201
718-330-0963

Smith and Vine — Sake
269 Smith St. (bet. Douglass & Degraw)
718-243-2664

Dahlie Sopai Market — Sake/ Shochu
420 Washington St. Hoboken, NJ 07030
201-420-7900

JAPANESE WHOLESALER

Paleewong Trading Co., Inc. — Sake
628 10th Ave. New York, NY 10036
212-245-4980

JFC International Inc — Food/ Sake
40 Varick Ave., Brooklyn NY 11237
718-456-8805

Central Soko U.S.A., Ltd — Food
55-30 48th St. Maspeth NY 11378
718-723-8858

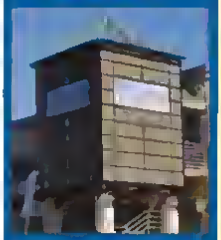
Daiei Trading Co., Inc — Food
14-50 120th St. College Point NY 11356
718-539-8100

New York Mutual Trading Inc. — Food/ Sake
25 Kingsbridge Rd. Moonachie, NJ 07074
201-933-9555

Nishimoto Trading Co., Ltd — Food/ Sake
602 Washington Ave., Carlstadt NJ 07072
201-804-1800

Wine of Japan Import, Inc. — Sake
235 West Parkway Pompton Plains NJ 07444
973-835-8585

"The Largest Japanese-themed Shopping Center in the U.S!"



E-mail your name & home address to newjersey@mitsuwa.com to receive our store flyers delivered to your home free.

食 楽 感

Eat Enjoy Feel

Eight specialty food court restaurants

& take out sushi available inside the super market

Mitsuwa MARKETPLACE

595 River Road
Edgewater, NJ 07020
201-941-9113
newjersey@mitsuwa.com

Supermarket
9:30AM-9:00PM
Food Court
11:00AM - 8:00PM

Open 365 days a year
www.mitsuwa.com/english/
25 Specialty Stores at the Shopping Center
Hours vary: please check the website above

HAVE YOU TRIED SHOCHU YET?

Kitchomu (barley)

(From left) Tempo (dates) Ginza no Suzume (barley) Hana no Imota (sweet potatoes)
Kappa no Sasoumizu (barley) Kaikouzu (sweet potatoes) Naka Naka Nai (rice) Hachacho (brown

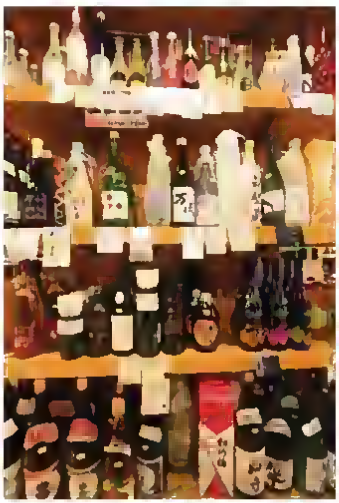
JFC INTERNATIONAL INC 40 Varick Ave. Brooklyn, NY 11237 TEL: 718-539-8100 / www.jfc.com

conversation with sake sommelier

MAKING IT EASY FOR SAKE BEGINNERS

When Alan Green first arrived as a Spirits Manager in Mister Wright Wine and Spirits, a wine shop known for their huge selection of wines on the upper east side that's been in business for over 35 years, the store carried only a few bottles of sake from California, and no shochu. That's all changed in the last five years since Alan's taken over the sake department where the sake selection has now grown to over 60 varieties. Trained as a wine sommelier and having a Japanese parent that exposed him to sake at an early age, it was a no-brainer for Alan to go to the world of sake and shochu. He strives everyday to make sake more accessible to sake beginners. We asked him about his take on sake.

What is special about sake?
Sake for the most part is delicate and balanced. It is very versatile and can go with a wide variety of foods. For me, it brings back good memories of good friends and great food.



How do you choose the sakes you carry?
I try to bring in easy drinking sake for beginners to enjoy. Nothing too dry or too heavy. We try to keep it simple with a wide range of selections, and we try to keep it below a certain price range, which is about $20–$30. We do have more expensive ones, but the bulk of our sake is in that range. Since we are more of a wine store, sake is growing, but it's hard to get wine drinkers to go that direction. For that reason, we try to keep it at a range where it's accessible to people who are new to sake. I think that selection is key, too. When people know that you have a nice selection of stuff, they want to come.

What are some of the sakes you like?
Wakatake Daiginjo has always been my favorite. I love the way it's clean, and has good fruit. It's just very easy to drink. Masumi Sanka is also another one I think is very clean, and that I like very much.

What is the trend you are seeing at your store these days?
The thing is most of our Japanese customers are buying shochu, and most of our sake buyers are non-Japanese. But compared to before where people always wanted hot sake, people are now appreciating cold sakes, and I also think that people are coming in with a lot more knowledge of sake than ever before because so many places carry sake now. Japanese food is very popular, and it's not just sushi anymore. There are many Ramen places and all types of Japanese food, and because of that, more people are willing to try sake, I think. And people are more curious in general.

What are some of the challenges with sake?
Sometimes I would have a customer come in that's looking for a certain kind of wine, and I would suggest a sake. Instead, and food pairings, like pasta, or chicken, or seafood, but it rarely works because our customers are predominantly wine customers. When they come in for sake, it's a little bit easier. But people rarely ask for any sort of pairing advice with western dishes and sake. I think people still have the notion of drinking sake just with Japanese food, at least here it is. To them, pairing sake with anything other than Japanese food is still sort of a weird territory, so I sort of stopped doing that. Sake is definitely growing, but there's a ways to go.

Although Alan tends to choose sake that can be enjoyed by all level sake drinkers, he makes sure there is a good variety of sake within that group, carrying everything including nigori, junmai daiginjo, junmai ginjo, sparkling, and others.

Do you like experimenting with sake and food pairings on your own?
Yes, I do quite a bit. Once I tried it with leftover Mexican food, and it was great. Quite unexpectedly. [laugh]

What tips would you have for a sake beginner?
I'd say they should start from a sake that is light and fruity, like wine. Maybe Ginjo, or Junmai Ginjo, which is in the $20 range because if you go to the Daiginjo level, the prices go much higher. Plus almost every day of the week we have a sort of informal tasting event. It's not always sake, but going to tasting events is a good way of trying and discovering new things.

Mister Wright Fine Wines & Spirits
1593 3rd Ave. (bet. 89th & 90th Sts.) New York, NY 10128
TEL. 212-722-4564
www.misterwrightfinewines.com
alan@misterwrightfinewines.com

A Shochu Moment with Kyoya

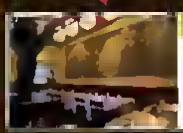
- Miyazaki's Oldest Shochu Distillery -

Vol.16 Hei-hachi-ro

2008 Monde Selection Gold Medal
2008 ITQI 1 Star
2007 BTI Gold Medal

Greenwich Grill in Tribeca offers their original Pacific Grill cuisine that is a fusion of Californian, Italian and traditional French cuisines. On Dec. 13th, a shochu dinner was held at Greenwich Grill in collaboration with Kyoya Distillery
A grilled "Kurobuta" pork prepared with a sea salt from Ehime Prefecture of the Shikoku Island was served as the main dish, and was also paired with Hei-hachi-ro to enhance the sweetness in the sea salt and the rich flavors of the pork. In comparison with a Pinot Noir from Oregon, Hei-hachi-ro undoubtedly brought out more savory flavors in the food. You can enjoy this prix fixe shochu dinner with an advanced reservation. Experience it for yourself.

-Hayato Hishinuma-



Information

Enjoy "Hei-hachi-ro" Shochu at *Greenwich Grill*
www.greenwichgrill.com
428 Greenwich Street (bet. Vestry & Laight Sts.)
New York, NY 10013 Tel: (212) 274-0428

Distributed by JFC International, Inc 718 456 8805

GARYUBAI

DRAGON-SHAPED PLUM TREE

NEW!

Garyubai Junmai Muroka Genshu 720ml

Garyubai Junmai Daiginjo 300ml

"TROPHY" - THE BEST DAIGINJO IN INTERNATIONAL SAKE CHALLENGE 2008

Sanwa Shuzo 501-10 Nishikubo Shimizu-ku, Shizuoka-shi, Shizuoka

Imported/ Distributed by Wine of Japan Import, Inc
973-835-8585 / sake@wineofjapan.com / www.wineofjapan.com

ENJOY RESPONSIBLY

伝統 Tradition
磨かれた技 Mastery
真心 Generocity

舞姫

THE REFINED JAPANESE SAKE

MAIHIME

DANCING PRINCESS

MAIHIME SHUZO
www.maihime.co.jp

IMPORTED BY
Wine of Japan Import, Inc.
235 West Parkway,
Pompton Plains, NJ 07444
TEL 973-835-8585
FAX 973 835 9097
www.wineofjapan.com
sake@wineofjapan.com

MAIHIME Junmai Ginjo 720ml

MAIHIME Karakuchi Kimpon 720ml

THE LION OF ASIA

SINGHA

ASIA'S #1 BEER CONTENDER FROM THAILAND

BREWED WITH 100% BARLEY MALT AND HOPS

PERFECT ACCOMPANIMENT TO SPICIER ASIAN FOODS

Imported/Distributed by Paleewong Trading Co., Inc.
212 245-4660/www.paleewong.com

ADVERTISEMENT

SHOCHU: *OYUWARI* IS THE WAY TO GO

Though he is a sake fan, Mr Riki Hashizume, the owner of Izakaya Riki, admits shochu is a friendlier drink in many ways than sake and that the ever-growing shochu boom of Japan will yet to cease for a while. He has seen the effects of the boom in Japan trickle into his non-Japanese customers little by little, here in New York, and shared with us his insights on shochu. He believes the key to enjoying shochu is *oyuwari*.

Why do you think shochu has become so popular in Japan?

Shochu that are being made now are made really well. What I mean by that is that nowadays, many distillers are producing shochu that doesn't have strong characteristics as before. They tend to make it easy for everyone to drink. That's probably one thing people are drawn to. It probably has to do with new technologies that are allowing them to make cleaner shochu. The other thing is the price range, you can have good shochu in a decent price range. Plus, lots of times shochu is mixed with water, soda, or oolong tea, and so on so it's a lot more economical. From all angles it's a friendly drink. I predict that as the economy gets worse, more people will be drinking shochu.

How many different kinds of shochu do you have, and how does Kuromaru stand out among them?

We have about 15 different shochus here, and 5 potato based ones including Kuromaru. I think Kuromaru is among the most known potato shochu that we have. I think it's a great drink to have as an entrance into shochu because it's a very clean shochu. Kuromaru is a drink that's truly great with everything. It doesn't get in the way of the food at all. It's meant to be enjoyed with food. I think that that's what people these days are looking for, too, something not too distinct, but instead can be enjoyed with a variety of foods.

Any particular dishes you might recommend Kuromaru with from your menu?

I think in general it goes well with meats, and foods rich in protein. We are an Izakaya, and have many rich fried bar foods, so Kuromaru goes well with pretty much anything here. Our *Kushimono* (skewered foods) is also a great match, too.

Are you starting to see non-Japanese shochu drinkers yet?

I think that more and more non Japanese people in New York are appreciating shochu, but I would say primarily, most of the customers that drink shochu are still Japanese. I think shochu may be hard for most hard liquor drinkers because most hard liquor is 40% alcohol while shochu is only 25% in general, so it probably doesn't have enough kick for them.

What would it take for shochu to catch up to sake?

I think if we want people outside of Japan to start drinking shochu the way they are drinking sake now, the best way to serve shochu is *oyuwari* because the warm water brings out the aroma of the shochu, plus adding hot water dilutes the shochu a little making it easier for beginners to drink. I think that shochu makers ought to also sell shochu servers and warmers here to encourage people to drink it oyuwari.

Extremely appetizing Manila Clams and Bean Noodle Cooked in Cream Garlic Sauce goes perfect with clean Kuromaru (left). Riki Hashizume is the helm of well-liked izakaya dishes in Izakaya Riki (top). Shredded Potato Pancake has simple but intriguing flavor. Kuromaru refreshes its buttery flavor and resets the palate for the next bite (right).

Izakaya RIKI
14 E. 45th St. (bet. 3rd & Lexington Aves.)
New York, NY 10017 / TEL. 212-386-5604

Shochu Tidbit

Although premium shochu is typically 25% alcohol by volume, there are some regional differences. In Miyazaki prefecture, for example, shochu are mostly made 20% alcohol by volume so naturally shochu from this region are mild *and* easy to drink. If you are looking for something that has a good kick, however, turn your attention to Okinawa prefecture. Awamori is a unique distilled alcoholic beverage produced in this region. Some are aged as long as 100 years, *and* alcohol by volume can be as high as 60%.

Kuromaru
Sweet potato shochu with a mild and brilliant taste and a clean finish.
Sweet Potato Shochu 24% ALC./Vol

Kagura no Mai
From Takachiho-town, home of the Japanese myth and legend. Enjoy the mild and refined taste of buckwheat.
Buckwheat Shochu 24% ALC./Vol

Yaemaru
Smooth and mellow. The best and brightest barley shochu from Kagoshima prefecture.
Barley Shochu 24% ALC./Vol.

SUNTORY
Please Drink Responsibly
Imported by Suntory International Corp. New York, NY 10036
Distributed by Nishimoto Trading Co. LTD

LIFESTYLE

FOCUS: CULTURE

LEARNING THE MEANINGS BEHIND THE RITUALS OF SHINTOISM

ASK THE BEAUTY GURU VOL.13

YUKO FUNAKI OF MOONFLOWER SPA

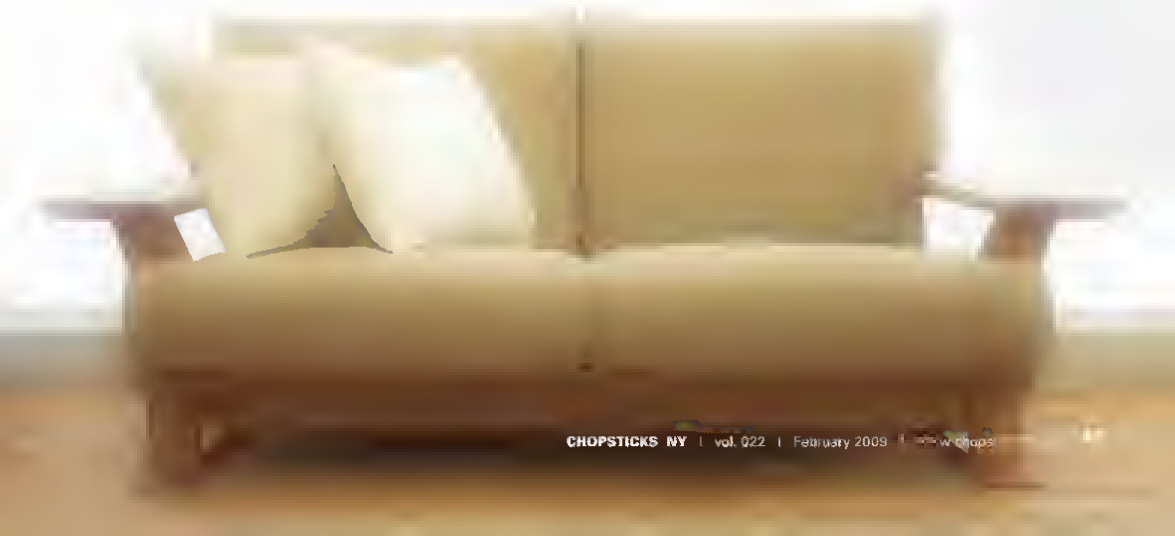
JAPANESE LESSON # 16

-MASHITA, -MASEN, -MASEN DESHITA: VERB 4

JAPANESE BOOK RANKING

LISTINGS

BEAUTY
HEALTH
SHOP
SCHOOL



FOCUS * CULTURE

LEARNING THE MEANINGS BEHIND THE RITUALS OF SHINTOISM

In the **Shinto** religion, a large-scale purification ceremony takes place every six months, and this event is held every New Year's Eve at the **International Shinto Foundation** in midtown Manhattan. Last year I joined a mixed crowd of about 20 people who were listening attentively to the explanation from Shinto priest Masafumi Nakanishi, recently transplanted from Japan. He shared how it cleansed participants of the two types of heavenly and earthly sins.

In the ceremony, *hitogata* (paper dolls), on which you write your name, age and sex, are used to absorb your sins. You can also use them to rub a body part that is ailing you and then blow on the paper three times to eliminate this pain. I passed the paper over my whole body and somehow felt instantly absolved. Nakanishi then collected the dolls and began their purification before reciting the great purification prayer, or norito, with the group. The ceremony was concluded with a sip of sake for all participants, celebrating the fact that the sins from our respective bodies had been transferred to the paper. Then, Nakanishi will eventually bring the *hitogata* to Japan, scattering them into pieces and strewing them in a river to finalize the process.

In order to learn more about Shintoism, I asked Nakanishi a couple of basic questions and got some surprising answers. This religion is unique in that one does not need to publicly profess belief in Shinto to be a Shintoist. In Japan, the local shrine automatically adds a child's name to its list when he/she is born, so people who are Buddhist, Christian, etc. would have to ask to be removed. Shinto is considered to be a religion with wide interpretations, not one that dictates what its followers should do. As Nakanishi said, "Even though at your household altar you are supposed to give the deities an offering of uncooked rice, if you are moved to give your favorite dishes instead, that's fine." He emphasized all that matters is the feelings behind one's actions.

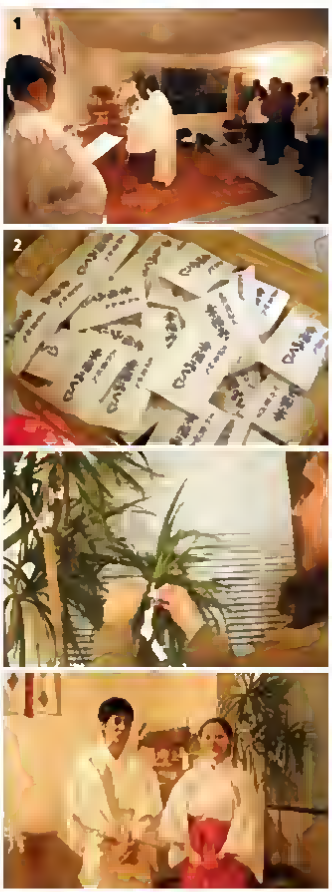
Despite its lack of prescriptiveness, this is not to say that Shintoism does not have certain rules. For example, when you visit a shrine it is imperative that your mind and body be purified for the gods. Ideally you would bathe at the water basin near the entrance, but since this is not socially appropriate it is recommended that you wash your hands and mouth. At the shrine building, after making an offering (only optional), you bow and clap twice each and then finish with a deep bow.

Visitors to shrines may also buy a fortune known as *omikuji*. There are five levels ranging from super luck to bad luck, but even if the overall fortune is not to your liking, Nakanishi said it is best to focus on the details of the section (i.e. love, work, academics) that you most care about and take it as advice regarding that. He also added that it is important to think of what you desire before you pick your fortune, as the results will speak to your wish. It is said that the fortune you pick during hatsumoude, a New Year's visit to the shrine, determines your fate for the upcoming year so people always select very carefully at this time!

I was able to give it a try as there were *omikuji* at the ceremony, and was happy to get the highest level and a special charm for traffic safety. At the shrine, you can either keep your *omikuji* or tie it to a branch. I opted for the latter as they had a provisional tree set up at the foundation, but decided to take my charm home. At the very least, my subway rides should be smooth in 2009!

——— Reported by *Stacy Smith*

International Shinto Foundation
300 W. 55th St., Suite 20B (at 8th Ave.)
New York, NY 10019
TEL. 212-686-9117
www.shinto.org/isf/



1. Shinto priest Masafumi Nakanishi purifies the paper dolls containing our sins. **2.** The pile of omikuji I got to pick from. I was fortunate enough to get the highest luck level! **3.** I decided to tie my omikuji to the tree, hoping that my fortune for 2009 would come true. **4.** Nakanishi and his fellow officer Hayashibara stand before the Shinto altar where offerings are made.

ASK THE BEAUTY GURU —VOL 13—

KEEPING STRESS OUT OF YOUR SKIN

— MOONFLOWER SPA

Moonflower Spa is a little oasis for the overworked New Yorker. The owner/aesthetician Yuko Funaki shares with us her thoughts on maintaining a healthy, beautiful skin, while living in a city as busy as NY.

What are the very basics of skin care in your opinion?

The most important thing is to keep your pores clean because when the pores are clogged, all kinds of problems can result from it. So I would say, exfoliating is very important. You can do this by using a mild scrub. Keeping the pores clean will allow the skin to absorb what it needs as well as prevent acne. Cleansing, toning, and moisturizing should be a daily regimen. And depending on the situation you can use a serum in between toning and moisturizing. For example, if you get a zit, you can use an acne serum. In the winter, you can use an extra moisturizing serum, and so on. Especially as it gets colder, it's important to add a moisturizing mask, maybe at least twice a week to prevent flaky dry skin.

What is unique about your spa?

We have Japanese style facial treatment courses that involve using Maccha (green tea) masks, silk cocoon and silk gel masks. We have a course called Geisha Facial that uses komenuka (rice bran). These are courses that are relatively less abrasive than others, and are essentially anti-aging courses that seem to be popular because they're different.

What other courses do you have, and what are the most popular ones?

We have about 13 different courses, including everything from Microdermabrasion to Deep Pore Cleansing to Intensive Acne Facial, and Men's Facial. We have a course that addresses a wide range of skin troubles and for all generations. We also offer Aromatherapy, Swedish Body Work, and Body Relaxing Treatments. The Microdermabrasion is very popular. Most of our customers are in their thirties, and this is the treatment that happens to be very popular among women in their thirties in general. Next, I think, is the Deep Pore Cleaning course. The most popular treatment among the younger generation is acne treatment.

Do you have any advise for New Yorkers in particular?

New York can be a stressful place, and it seems that a lot of the skin problems have causes rooted within. Many people experience breakouts when exposed to stress. So taking time out to relieve stress, I think, is a must. Yoga or meditation, or just doing something you love to do, can be very good ways to control stress. I think soaking in a tub especially in the winter, is also a great way of not only relieving tension and stress, but also in helping blood circulation. If you don't have a bathtub, the steam sauna at the gym would do the job.

Are you offering any specials now?

Right now, we are offering the Herbal Ball with Swedish Massage Treatment. It's a treatment where you press certain pressure points with a ball of herbs followed Swedish massage. It's a method that comes from Thailand. The other one we are offering now is Ear Candling. This is a way of cleansing inside the ears with smoke. But it's also very relaxing because the ear has many pressure points. We're also having a Valentine's Day Promotion. (See page 60 for more information about the Valentine's Day Promotion.)

The gentle, natural aura of Ms. Funaki spreads all around the Moonflower Spa, making each of her clients that step foot in her place feel warm, welcome, and instantly relaxed.

After having worked in several aesthetic salons in New York, Ms. Yuko Funaki took the big step in opening her own beauty salon, Moonflower Spa, in midtown Manhattan three years ago. The spa offers everything from various relaxation treatments to a variety of facial treatment menus as well as original courses created by Ms. Funaki, using Japanese traditional beauty ideas such as maccha (green tea), komenuka (rice bran), and mayudama (cocoon).

Moonflower Spa
8 E. 41st St., 3rd Fl. (bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212-683-8729 / www.moonflowerspa.com

Beauty Guide

HAIR SALON

Upper West — Hoshi Coupe III
2801 Broadway (at 108th St.) | F $40- M $40
212-663-0490

Upper East — Giovanni-Sacchi
1364 Lexington Ave (bet. 90th & 91st St.) | F $50- M $90-
212-360-5557

Upper East — Michi
208 E. 60th St. (bet. 2nd & 3rd Ave.) | F $80- M $50
212-752-3222

Upper East — Midoma Salon-Gallery
439 F. 75th St. (bet. York & 1st Ave.) | F 100- M 100
917-432-2557

Upper East — Tomoko Shima Hair Salon
171 E. 82nd St. (bet. 3rd & Lexington Ave.) | F $55- M $50
212-722-8828

Midtown West — Mingle New York
10 W. 55th St. 2nd Fl. (bet. 5th & 6th Ave.) | F $80- M $70
212-459-3320

Midtown West — Mitzu
57 W. 57st St. #1204 (at 6th Ave.) | F $145 M $110
212-757-5800

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and colorings. Salon Vijin leads the way. Hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended.
10 Rockefeller Plaza, Concourse Level | F $64 M $57
212-664-0664 www.salonvijin.com

Midtown East — Eiji International
901 Madison Ave. 5th Fl (bet 57th &58th St) | F $125- M $80
212-838-3454

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.) | F $55 M $50
212-599-2930

Midtown East — Hisoko Salon
141 E. 47th St. 2nd. Fl. (Lex. & 3 rd) | F $65- M $45-
212-754-7440

Midtown East — Izumi Salon
22 E. 49th St. 2nd Fl (Madison & 5th Ave) | F $55- M $40
212-644-0499

Midtown East — Kiara
515 Madison Ave (at 53 J St.) | F $40- M $37
212-838-2696

Midtown East — Manish
231 E. 53rd St. (bet. 2nd & 3rd Ave.) | F $45- M $35-
212-755-2623

Midtown East — Momotaro
645 5th Ave. 2nd Fl. (bet. Madison & 5th Ave.) | F $75- M $48-
212-759-2332

Midtown East — RH Plus Salon

RH+

An increasingly popular salon celebrating one year in Midtown. Comfortable space with bright and natural light through large windows. Our stylists are trained both in NY and Tokyo and are looking forward to your visit. Japanese Straightening available.
905 3rd Ave. 2nd Fl. (bet. 58th & 59th St) | F $70- M $50
212-644-9058 www.rhplusny.com

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park and Madison) | F $67 M $72
212-888-4744

Midtown East — Shige Kosuda

Shige Kosuda Salon is a pioneer in Thermal Recondit oning of the hair. This treatment straightens curly and unmanageable hair. Their highly skilled stylists carefully discuss your needs during consultations, catering to them accordingly.
141 E.55th St. (bet. 3 rd & Lexington Ave.) | F $75- M $50-
212-758-2397 www.shigesalon.com

Midtown East — Wave 55
1050 2nd Ave. (bet. 55th & 56th St.) | F $70- M $45-
212-355-7399

Chelsea — Hisako Salon

Located in the heart of Chelsea, this is the sister salon to Hisako Salon on Midtown East that has catered to both Japanese and local clientele for over 2 decades. Walk-ins are always welcome. Opened 7days Mon.-Fri. until 8pm.
163 7th Ave. (bet. 20th & 21st St) | F $70 M $45
212-989-2223

Chelsea — Hoshi Coupe I
258 W. 19th St. (bet. 7th & 8th Ave.) | F $50 M $50
212-255-0770

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.) | F $55 M $55
212-620-5848

Gramercy — Heyato New York
125 E. 23 rd St. 2nd Fl. (Park & Lex Ave) | F $70 M $60-
212-673-7373

West Village — SEI-TOMOKO
142 W. 4 th St. (Washington Sq. Pk & 6th Ave) | F $35- M $35-
212-477-5475

West Village — YUI Salon

Most my HEAD SPA with SHIATSU at this newly opened Hair Salon! Shiatsu massage after the deep scalp cleansing eases muscle tensions and promotes blood circulation to the scalp, neck and shoulders. It makes you look youthful with shiny hair.
323 W. 11th St. (Greenwich & Washington) | F $70- M $60-
212-647-8903 www.yuisalon.com

East Village — ARTE Salon
294 E. Elizabeth St. (bet. Bleecker & Houston) | F $70- M $70-
646-391-8124

East Village — Olala
143 Avenue A (bet. 5th & 10th Sts.) | F 45- M 45-
212-777-5252

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.) | F $45- M $40-
212-777-4612

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd & 3rd Ave.) | F $45- M $40
212-505-0383

East Village — I Salon
150 E. 14th St. (at 3rd Ave.) | F 35- M 31
212-505-0537

East Village — K2 Salon
215 E. 10th St. (bet. 1st & 2nd Ave.) | F $60- M $50-
212-260-5100

East Village — Lotus Salon on Ave A
31 Ave. A (bet. 2nd 3rd St.) | F $70 M $55
212-475-2748

East Village — Pinka Salon
233 E. 4th St. (bet. Ave. A & B) | F $60 M $50
212-673-6208

East Village — Yo-C Salon

Cut by the owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance from Paris and aggressiveness of NY styles and gives individual customers a personalized creation of Japanese Straight Perm and cuts. $220 Student discount available.
225 East 5th St. (bet. 2nd & 3rd Ave.) | F $75 M $75
212-529-0955 www.yo-salon.com

East Village — Powder Room
313 E. 9th St. (bet. 1st & 2nd Ave.) | F $80 M $50
212-677-2020

East Village — SEI-TOMOKO
240 E.13th St. (bet. 2nd & 3rd Ave.) | F $35- M $35-
212-533-6913

East Village — SEI-TOMOKO 02
128 E. 4th St. (bet. 1st & 2nd Ave.) | F $35- M $35-
212-473-3320

Lower Mhn — Hoshi Coupe Soho
163 Prince St. (bet. Sullivan St. and 6th Ave.) | F $100 M $70-
212-353-8009

Lower Mhn — Lotus Salon on North Moore
34 North Moore St. (bet. Hudson & Varick St.) | F $90 M $70
212 219-3538

Lower Mhn — Lotus Salon on Prince st.
7 Prince St. (bet. Elizabeth & Bowery St.) | F $90 M $75
212.219-3293

Lower Mhn — Lotus Salon on Reade St.
141 Reade St. (bet. Hudson & Greenwich St.) | F $100 M $70
212-608-7788

Lower Mhn — Q Hair
19 Bleecker St. (bet. Mott & Elizabeth St.) | F $34 M $34
212-614-8725

Lower Mhn — Shizen
127 E. 6th St. (Bet. Ave B & C) | F $65 M $65
212 777-2128

Lower Mhn — Takamichi Hair
35 Great Jones St. (Lafayette & Bway) | F $75- M $75-
212-420-7979

Brooklyn — Commune Salon & Gift

Commune is a hair salon and a gift boutique located in Williamsburg. We provide gentle hair services enduring quality Japanese treatments and low-chemical processes. Our boutique section offers a collection of great vintage jewelry and accessories.
191 Grand St. (bet. Driggs & Bedford Ave.) | F $55- M $45-
718-384-7412 www.communesalon.com

Upstate — Akane Salon
7 E. Hartsdale Ave. Hartsdale, NY 10530 | F $55- M $45-
914-949-0216

Upstate — Hair Studio NAKA
267 Halstead Ave. Harrison-NY 10528 | F $60 M $50-
914-835-0045

Upstate — Hiros Hair Salon
99 Purchase St. Rye NY 10580 | F $70 M $50
914-921-3939

Upstate — Momotaro
2 Spencer Pl. 2nd Fl. Scarsdale NY 10583 | F $70- M $50-
914-472-5997

Upstate — Salon Shin
731 White Plains Rd. Scarsdale NY 10583 | F $50 M $45-
914-472-3817

Upstate — Salon Susen
19 E. Hartsdale Ave., Hartsdale NY 10530 | F $40 M $30
914-946-7475

KATSUKO
HAIR SALON
WOMEN & MEN
Hair Cut M $40 F $60
Head Spa $50~
Japanese Straight Perm $300~
Tue-Sun 10am-6pm
201 585 9699
* by appointment only
2039 Lemoine Ave.,
Fort Lee, NJ 07024
www.katsukosalon.com
GW Bridge
Old Bank
KATSUKO Salon
Center Ave
Lemoine Ave
Main Street

ANTI-AGING MENU FOR MEN & WOMEN
SHINY HAIR IS A KEY OF YOUTH
DEEP CLEANING (35 MIN) $40
HEAD SPA W/SHIATSU (50 MIN)
HEAD SPA & CONDITIONING W/SHIATSU (75MIN) $85
JAPANESE STRAIGHT PERM AVAILABLE
YUI SALON
WWW.YUISALON.COM
323 WEST 11TH ST. NYC 10014
(BET. GREENWICH & WASHINGTON ST.)
TEL 212 647 9303

Health Guide

SPA

Long Island — LI Wave
18 Hewlett Ave, Port Washington, NY 11050 | 516-883-3049 | F $40 M $30

New Jersey — Akana Salon
2024 Center Ave, Fort Lee, NJ 07024 | 201-461-9644 | F $40- M $30

New Jersey — Katsuho Salon
2039 Lemoine Ave #1, Fort Lee, NJ 07024 | 201-585-9685 | F $60 M $40

New Jersey — Michi
595 River Rd, Edgewater, NJ 07020 | 201-941-1965 | F $50- M $40

New Jersey — Salon Tomo
1617 Parker Ave, Fort Lee, NJ 07024 | 201-346-0501 | F $50 M $45

New Jersey — Tosh Hair Supreme
1550 Lemoine Ave, Fort Lee, NJ 07024 | 201-461-5642 | F $45- M $40

Upper East — Tsunami Day Spa
208 E. 60th St. 2F (bet 2nd & 3rd Ave.) | 212-628-5884 | $80

Midtown West — Excy Laser Hair Removal
147 W. 35th St. (bet. 6th & 7th Ave.) | 212-695-1555 | Upper lip $50

Midtown West — Nihon Day Spa
15 W 44th St 10th Fl (bet 5th & 6th Ave.) | 212-575-7632 | $40

Midtown West — SHIZUKA new york
7 W 56st St. 6th Fl (bet. 5th & 6th Ave.) | 212-644-7400 | $25

Midtown West — Spadium
48 W 32nd St. (bet. 5th & Broadway) | 212-967-3131 | $80

Midtown East — MOONFLOWER SPA

Moonflower Spa specializes in progressive treatments such as microdermabrasion, ultrasound treatment, deep pore cleansing facial with thorough extraction and aromatherapy relaxation. Come relax your mind and body. We offer the best personal care possible.

8 E. 41st St. 3rd Fl (bet. 5th & Madison Ave.) | 212-683-8729 www.moonflowerspa.com | $75 / 60min

Koreatown — Aura Wellness Spa
49 W 33rd St (bet Broadway & 5th Ave.) | 212-695-3558 | $70

Chelsea — Supple Spa
55 W 19th St. 2nd Fl (bet 5th & 6th Ave.) | 212-925-5348 | $65/1h

East Village — TAMAGO Skincare
251 E. 13th St. (bet. 2nd & 3rd Ave.) | 212-505-1599 | $40/h

Lower Manhattan — Carina Beauty Center
121 Baxter St. (bet. Canal & Hester St.) | 212-941-7118 | $45/h

Lower Manhattan — Facial Spa
170-172 Canal St #303 (Mott & Elizabeth St.) | 212-925-5114 | $35 /30min

Lower Manhattan — KSS Beauty Spa
187 Centre St. (bet. Canal & Hester St.) | 212-966-9531 | $40

Lower Manhattan — NY Chinatown Nutrition Ctr
9 E. Broadway #301 (at Catherine St.) | 917-822-0310 | Weight Loss

Lower Manhattan — Spring Thyme Wellness
75 Nassau St. (bet. Fulton & John St.) | 212-385-4873 | $40-

Queens — aste de daronka
110-49 Union Tpk. Forest Hills, NY 11375 | 917-886-4004 | $60-

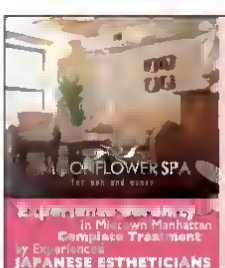
Queens — Spa Castle
131-10 13 1st St. (at 11th Ave.) | 718-939-6300 | $35-

Upstate — aste de daronka
21 Lake St. White Plains, NY 10603 | 917-886-4004 | $60-

New Jersey — King SPA Sauna
321 Commercial Ave. Palisades Park, NJ | 201-947-8655 | $35

Format Ad
from $80 per month
Please contact us
for detail.

CHOPSTICKS NY™
TEL: 212-431-9970
(Ex 102 or 130)



Valentine's Day Special
(This offer ends 3/31/09)

- Valentine's Rose Facial ($85 / 60 min) (w/extraction is plus $20)
- Valentine's Glow Facial w/ Feel ($85/75 min)
- Aroma Therapy Body Massage ($85/60 min)
- Rose Body Treatment ($115/60 min)

*Gift certificate is available.

8 East 41st Street 3rd Floor NY 10017 (bet 5th & Madison Ave)
212 683 8729 WWW.MOONFLOWERSPA.COM

SHIATSU

Upper East — Tsunami
208 E. 60th St. 2F (bet. 2nd & 3rd Ave.) | 212-628-5888 | $80/h

Midtown West — Salon de Tokyo
200 W. 57th St. #1308 (at 7th Ave.) | 212-757-2187 | $70 /60min

Midtown West — Osaka Health Spa 56
50 W. 56th St. #2 (bet. 5th & 6th Ave.) | 212-956-3422 | $100/h

Midtown West — Osaka Health Spa 46
37 W. 46th St. (bet. 5th & 6th Ave.) | 212-575-1303 | $100/h

Midtown West — Esprit Wellness
2 W. 45th St. #1208 (bet. 5th & 6th Ave.) | 212-354-5976 | $80 /15min

Midtown East — Kenkodo Inc
333 E. 49th St. Lby-D (bet. 1st & 2nd Ave.) | 212-980-0098 | $80 /10min

Midtown East — 100 HOLISTIC CENTER

Do Hakuho Center offers shiatsu massage—traditional Japanese acupressure massage. Put yourself in the natives' position of physical pain and stress. 20 min daily sauna and a shower included with a shiatsu massage. Two-for-one weekend special (sauna & shiatsu) $100.

8 E. 45th St. 8th Fl. (bet. Madison & 5th Ave.) | 212-599-5300 www.docenter.com | $80 /60min

Midtown East — Ease Salon
51 E 42 St. #1408 (bet. Madison & Vanderbilt) | 212-661-5151 | $40 /25min

Midtown East — Oo-in Center
211 E. 43rd St. #1006 (bet. 2nd & 3rd Ave.) | 212-697-8114 | $120/h

Chelsea — OHASHI INSTITUTE

Ohashi atsu® — better than traditional shiatsu — a moving mind fusion that combines touch, joint releases, and full body stretches. Release stress and pain, rejuvenate, relax and renew your body and mind. Treatment, course, student visa, and internship available.

147 W 25th St. (bet. 6th & 7th Ave.) | 800-810-4189 www.ohashiatsu.org | $45-85 /60min

East Village — Keisy
223 E. 9th St. 2nd Fl (bet. 2nd & 3rd Ave.) | 212-253-6171 | $45 /60min

Lower Manhattan — Saho Howard Salon
34 Howard St. 2nd Fl (Broadway & Crosby) | 212-675-1388 | $50/h

Lower Manhattan — Huai Healing
636 Broadway #1004 (bet. Bleecker & Houston) | 646 203-4333 | $90/h

Lower Manhattan — Health Trail CO.
23 Pell St. 2nd Fl (bet. Mott & Bowery St.) | 212-608-2212 | $80 /60min

ACUPUNCTURE

Upper West — Dr. Hang
4167 Broadway (bet. 176th & 177th St.) | 646-239-3322 | $80 /30min

Upper East — Herbal Fairy Spa
225 E. 94th St. #4 (bet. 2nd & 3rd Ave.) | 212-289-3688 | $80 /60min

Midtown West — Yamaguchi Acupuncture

Over 30 years of experience specializing in pain management, sports injury, infertility, allergy, asthma, and digestive problems. Little to no pain with Japanese style acupuncture. Licensed acupuncturist in NY, CA, and Japan. Disposable needles only.

161 W. 54th St. #21 (bet. 6th & 7th Ave.) | 212-246-7568 www.yamaguchi-acupuncture.com | Acupuncture

Midtown West — Risako Bronstein
130 W. 42nd St. #511 (bet. 6th Ave. & Bway.) | 516-467-3858 | $75/ visit

Midtown West — NY Acupuncture & Herb
250 W. 57th St. #1330 (at Broadway) | 212-262-9698 | $100 /visit

Midtown West — Nihon Medical Group
15 W 44th St 10th Fl (bet. 5th & 6th Ave.) | 212-575-6310 | $90-

Midtown West — Eileen Chen
115 W 57th St. Suite 511 (6th & 7th Ave.) | 212-974-2980 | $100/h

Midtown East — David L. Zeng
14 E. 34th St. 5th Fl (bet. 5th & Madison Ave.) | 212-849-1773 | $80 /50min

Midtown East — Chun Yuan Li
141 E. 56th St. #3D (bet. Lex & 3rd Ave.) | 212-750-6384 | $80/ visit

Midtown East — Amy Nature Center
137 E 47th St. (bet. 3rd & Lexington Ave.) | 212-317-2720 | $50/ visit

Midtown East — Acumed Center
150 E. 58th St. #1C (bet. 3rd & Lexington Ave.) | 212-888-8877 | $60/ 60min

Midtown East — 41st Street Medical
16 E 41st St. (bet. 5th & Madison Ave.) | 212-683-0041 | $80/ 120min

Chelsea — Yoshiko Kamiyama
20 W 20th St. #311 (bet. 5th & 6th Ave.) | 314-954-4804 | Homeopathy

Chelsea — Love & Compassion
46 W. 21st St. 7th Fl. (bet. 5th & 6th Ave.) | 212-242-8701 | $120 /2h

East Village — SuHu Natural Health
1 Union Sq. W #715, (at E. 14th St.) | 212-691-6261 | $30/ visit

Queens — Healing Hands
212-33 39th Ave. #240 Bayside, NY 11361 | 516-457-3856 | $60/ visit

Queens — Chin Kei
133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961-7222 | $50 /45min

Long Island — Kimura Acupuncture
51E Lakeville Rd. New Hyde Park, NY 11040 | 516-775-0778 | $60/acu $40/ear

Midtown East — Haruyo Fujiwaki PhD
3 E 54th St. (bet. 5th & Madison Ave.) | 212-288-2527 | Psychologist

HEALTH PRODUCT

Queens — Metro Pharmacy
41-16 30th Avenue, Astoria, NY 11103 | 718-204-1414 | Pharmacy

Mirors — June Bees
1330 St. James St. Palatine, IL 6007 | 800-567-0541 | Health Product

Shop Guide

The following is a list of shops where you can buy Japanese goods and/or food.

APPAREL

Upper West — Bit'z Kids — Clothing
410 Columbus Ave (bet 79th & 80th St)
212-724-1415

Upper East — R by 45rpm — Clothing
17 E 71st St (bet Mad son Ave and 5th Ave)
212-707-5845

Upper East — Saigo Accessories — Accessories
1242 Mad son Avenue (bet 89th & 90th St)
212-534-6275

Upper East — SEIGO NECKWEAR — Accessories
1248 Madison Ave (bet 89th & 90th St)
212-987-0191

M dtown Eas — BLOOM New York — Jewelry

Bloom is one of Japan's largest and most renowned jewelers with over 200 branches. This is our first U.S. branch. Exclusive des gns are s mple delnty and very un que. You w ll fall in love w th our f ne stone t ranium pink gold and s lver jewelry. Come visit us!
361 Mad son Ave (bet 45th & 46th St)
212-370-0088 www.bloomny.com

Midtown East — NIWAKA — Jewelry
608 5th Ave (at 48th St)
212-841-5410

M dtown East — Royal Chia — Clothing
636 Mad son Ave (at 59th St)
212-588-0555

Gramercy — Ripplu — Lingerie Shop

Japanese exper t n body shaping undergarments w th 20 years of exper ence. Specialties in custom-alte ed fits, from small 30A to full 40H to enhance body shape. Th ee-step system gradually reshapes tissue through a ser es of less to increase lift naturally.
66 Madison Ave (bet. 27th & 28th Sts.)
212-599-2223 www.r pplu.com

East Village — ARGASY — Clothing
428 E.9th St.(bet 1st Ave & Ave A)
212-982 7319

East Village — Local Clothing — Clothing
328 E.9th St (bet 1st & 2nd Ave)
212 777 3650

East Village — Tokio 7 — Clothing
64 E 7th St (bet 1st & 2nd Ave)
212-353-8443

East Village — Tokyo Joe — Clothing
334 E 11th St. (bet 1st and 2nd Ave)
212-473-0724

Lower Mhn — Facial Index — Eyewear
104 Grand St (at Mercer St)
646-613-1055

Lower Mhn — Junko Yoshioka — Clothing
580 B roadway 2 Fl (W ll'way & W Houston)
212 206-9902

Lowe Mhn — Kaoru's Closet — Clothing
71 W Houston St (Wooster St & W ll way)
212-387 7768

Lower Mhn — Kazuyo Nakano NY — Accessories
117 Crosby St. (bet. Houston and Prince St.)
212-941-7053

Lower Mhn — Madame Killer — Clothing
37-39 Clinton St.(bet.Stanton&Rivington)
212-505-9382

Lower Mhn — Mieko Mintz — Clothing
45 Thompson St. (bet Spring & Broom St)
212-627-1624

Lower Mhn — Mika Inatome — Clothing
93 Reade St. 2Fl (bet W ll way and Church)
212-566-7777

Lower Mhn — msg — Clothing
96 Kenmare St. (bet. Mott and Mulberry)
212-334-4032

Lower Mhn — R by 45rpm — Clothing
186 Mercer St. (at Houston St.)
917-237-0045

Lower Mhn — Sense of Wonder — Clothing
136 Spring St. (bet Sullivan & Thompson)
212-343-2444

Lower Mhn — tutu — Clothing
55 Spring St (bet. Lafeyette & Mulberry)
212-219-3548

Lower Mhn — UNIQLO — Clothing
546 Broadway(bet. Prince & Spring St.)
917-237-8100

Lower Mhn — Yamak — Clothing
321 1/2 Bleecker St. (Christopher & Grove)
212-807 9100

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St. (at Mercer St)
212-966-3066

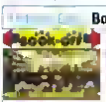
J-POP CULTURE

Midtown West — Jim Henley's Universe — Manga
4 W 33rd St (bet. 5th & Broadway)
212-268-7088

M dtown West — Kinokuniya Bookstores — Book
1073 Ave. of the Amer cas (bet. 40 & 41)
212-865-1700

M dtown West — Midtown Comics — Anime
200 W 40th St. (at 7th Ave.)
212-302-8192

Book Off — Book Store



Th e Largest recycl ng bookstore in M dtown !! We sell JAPANESE Manga Anime Graphic novels l terratures, DVDs, CDs & Garment. Check our quality and p ce. For more nformation please see our advertisement n page 50. OPEN 7 days 10am-8pm
14 E 41st St. (bet Mad son & 5th Ave.)
212-685-1410

Midtown East — Midtown Comics — Anime
459 Lex ngton Ave. (at 45th St.)
212-302-8192

Chelsea — Cosmic Comics — Manga
10 E 23rd St. 2dn Fl. (at Mad son Ave.)
212-460-5322

Chelsea — Imaga Anime — Anime
242 W. 30th St. (bet. 7th & 8th Ave)
212-631-0966

West Village — AC Gears — Toy
69 E 7th St. (at Marcer St.)
212-260-2260

Subscribe CHOPSTICKS NY
for only $19.99/year!
Call Us at 212-431-9970 or email: reader@chopsticksny.com

Utsuwa-No-Yakata
595 River Rd.
Edgewater, NJ 07020
201 941.1102
Showroom/Warehouse - Open To Public
240 S. Main St., Unit K
S Hackensack, NJ 07606
201 489.9844
www.tokiusa.com

KEEP YOUR BEAUTY with POWER of ALUMINA

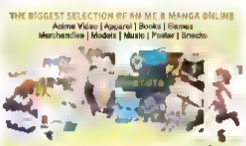
Invel Bio EYE Mask $39

POPULAR
Invel Bio Pants Long

Pants of living body revitalization alum na fit x ng

Invel Slim Belt
The ideal circulat on and the renewal and improvement by the alum na growth ray.

www.junehees.com 1-800-567-0514

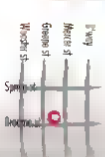


THE BIGGEST SELECTION OF ANIME & MANGA ONLINE
Anime Video | Apparel | Books | Games
Merchandise | Models | Music | Poster | Snacks

Anime Castle
Two convenient locations
35-32 Union Street, Flushing NY 11354
77 Bowring Avenue Mineola, NY 11501
SHOP ONLINE WWW.AN ME CA TLE.COM

Offering You
Beauty of Japon
with a Special Touch
from Kyoto

Japanese Festival Setsubun



KITEYA
464 Broome St NYC
212 219-7505
http://www.kiteyany.com
http://kiteya.typepad.com

East Village **Forbidden Planet**
340 Broadway (at 13th St.) 212-473-1576 — Toy

East Village **Kim's Video St. Marks**
124 1st Ave. (bet. 7th St. and St. Mark's Pl.) 212-533-7390 — Anime

East Village **St Marks Comics**
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-9439 — Manga

East Village **Toy Tokyo**
121 2nd Ave. 2nd Fl. (bet. 7th & St. Marks Pl.) 212-673-5424 — Toy

East Village **Video Games New York**
202 E. 6th St. (at 3rd Ave.) 212-533-1039 — Toy

Lower Mhn **kidrobot**
126 Prince St. (bet. Greene and Wooster) 212-966-6998 — Toy

Brooklyn **Zakka Corp**
155 Plymouth St. (bet. Pearl and Jay St.) 718-801-8037 — Book

Queens **Anime Castle**
Manga, Anime, Clothes, Food, Toys, and other merchandise can be found at Anime Castle. Low prices and friendly service. Come out to Flushing, Queens and have the best time of your life. Yu-gi-Oh and Bleach card tournament held every Sunday.
35-32 Union St. Flushing, NY 11354 347-439-1299 www.animecastle.com — J-Pop

Upstate **Kinokuniya Bookstores**
3300 Palisades Center Dr. West Nyack NY 845-353-8600 — Book

TRADITIONAL

Upper East **Sara**
960 Lexington Ave. (bet. 69th & 70th St.) 212-772-3243 — Dishware

Midtown East **Katagiri & Co., Inc.**
226 E. 53St. (bet. 2nd & 3rd Ave.) 212-838-5453 — Dishware

Midtown East **Wuheo New York**
Tenugui (te-hand nugui=wipe) are Japanese cotton towels used as towels, wrapping decorations and accessories. Art works of tenugui are unique and elegant. These simple clothes bring the beauty of Japanese tradition and style into your life.
410 Park Ave. (bet. 54th & 55th St.) 212-231-4126 www.wuheonyc.com — Towel

Chelsea **KYOTOYA**
23 W. 19th St. (bet. 5th & 6th Ave.) 212-414-0773 — General

Lower Mhn **KITEYA SOHO**
Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kitchen clothing, washi papers and more. Luxury line of handbags and scarves made from traditional and Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.) 212-219-7505 www.kiteyany.com — General

Lower Mhn **Korin**
57 Warren St. (bet. Church St. and W. B'way) 212-587-7021 — Dishware

Lower Mhn **Seasons**
115 Crosby St. (bet. Houston & Prince St.) 212-226-0757 — Furniture

New Jersey **Mars New York**
595 River Rd. Edgewater, NJ 07020 201-945-1134 — General

New Jersey **Utsuwa-No-Yakata**

An occasion, a condition or aspect of enjoying a meal. Japanese tradition is to choose the right shape, size and colors of a plate to suit the food being served. Experience Japanese tableware at Utsuwa-No-Yakata, direct importer of Japanese pottery.
595 River Rd. Edgewater, NJ 07020 201-941-1902 www.tok-usa.com — Dishware

Pennsylvania **Morihata Inter'l**
420 North 13th St. Philadelphia, PA 215-238-1328 — General

GALLERY

Midtown East **Nao Gallery**
1060 2nd Ave. (bet. 55th & 56th St.) 212-308-9388 — Gallery

Chelsea **Gallery Chelsea 32**
2 W. 32nd St. (bet. Broadway & 5th Ave.) 646-548-7991 — Gallery

Chelsea **Ippodo**
521 W. 26th St. (bet. 10th & 11th St.) 212-967-4898 — Gallery

Chelsea **Onishi Gallery**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-695-8035 — Gallery

Queens **Gallery Gen**
47-05 30th St. Long Island City, NY 11101 718-392-7717 — Gallery

OTHER

Upper West **Absolute Piano**
1644 Park Ave. (at 116th St.) 212-987-8173 — Other

Upper East **Tohoshoji (New York), Inc.**

Tohoshoji is the largest jewelry supply retailer & wholesaler as well as an authorized Swarovski crystal dealer. Our wide laces, ribbons, chains, findings, various beads and the latest trendy items from Japan will broaden your creative horizon of jewelry making!
580 5th Ave. (bet. 46th & 47th St.) 212-768-7465 www.tohoshoji-ny.com — Jewelry Supply

Midtown East **Terry May**
153 E. 53rd St. (bet. Lexington & 3rd Ave.) 212-486-0309 — Other

Lower Mhn **Panaro NY**
513 Hudson St. (bet. Christopher & W. 10th St.) 212-727-2641 — Other

Japan **SHOP FOR YOU**
If you would like to buy Japanese products, SHOP FOR YOU can help you bring any consumer products sold in Japan all the way to the USA. Please tell us what you need...and we'll try our best to serve you.
shopforyou@skygroup.com.jp — J-Goods

GALLERY CHELSEA 32 gallery for everyone
NEW YORK WINTER ART
Fabulous Paintings at Amazing Prices
Original Paintings by NYC's Famous Artists-Starting from $250
Convenient Packing for Tourists
Various Artists' Exhibition Rotates Every Two Weeks
2 W 32nd St. NY, NY 10001 (Bet. 5th Ave & Broadway) Tel 646 548 7991
"Take your special memories in NYC with our great paintings by local artists"

School Guide

LANGUAGE

Upper East — Musical Kids International — Japanese
1295 Lexington Ave (at 86th St) 212-996-5498

Midtown East — Amity Language Institute — Japanese
124 E 40th St #203 (bet Park & Lex Ave) 212-697-6374

Midtown East — Japan Society — Japanese
333 E 47th St (bet 1st & 2nd Ave) 212-832 1155

Midtown East — Language House — Japanese
545 Fifth Ave., # 510 (at 45th St) 212-949-5455

Midtown East — PC TECH — Japanese
Learn to speak Japanese in Manhattan. Our School offers you a high quality curriculum Approved by the NYS Educat on Department. Our goal is to serve those who wish to learn and gradually improve their Japanese Language in the best environment possible.
317 Madison Ave. #800 (Next to Grand Central) 212-818-8454 www.getinyc.com/japanese-class.htm

Chelsea — ABC Language Exchange — Japanese
135 W 29th St # 1204 (bet 6th & 7th Ave) 212-563-7580

Chelsea — Tenn — Japanese
43A W 13th St (bet 5th & 6th Ave.) 212-645-2800

Lower Mhn — NYCNOA — Japanese
270 Bowery St. Lower Level (at E. Houston) 646-334-7426

Upstate — Japanese Study Hall — Japanese
64 Calvert St. Harrison, NY 10528 917-607-2917

New Jersey — JAS of NJ — Japanese
304 Main St. 2nd Fl. Fort Lee, NJ 201-461-6133

TRADITIONAL

Upper West — Ikenobo Society NYC — Ikebana
30 W. 60th St. 6K (Columbus & Broadway) 212-757-6748

Upper West — Sogetsu Ikebono School — Ikebana
201 W. 70th St. (at Amsterdam Ave.) 212-873-6115

Upper East — Earthworks Pottery — Pottery
1705 1st Ave (at 88th St.) 212-876-6945

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.) 212 561-8161

Midtown West — Elhe's NY Floral Design — Ikebana
15 W 47th St. 11th Fl (bet. 5th & 6th St.) 212 581 3696

Midtown West — New York Toget School — Pottery
5 W. 30th St. 3rd Fl (bet. 5th & Broadway) 212 269-4711

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 5th & 7th Ave.) 212 581-2223

Chelsea — The Ohashi Institute — Shiatsu
147 W. 25th St. 6th Fl (6th & 7th Ave.) 800-410-4100

West Village — Kobo School of Sumi-E — Calligraphy
64 MacDougal St. (at W. Houston St.) 212 673-5130

Lower Mhn — Ikebana Flowers New York — Ikebana
173 Lafayette St. Suite 207 212 255-6763

Lower Mhn — Kompo Cultural Center — Calligraphy
31 Bond St. (bet. Lafayette St. & Bowery) 212 228-3063

Lower Mhn — Kimisen Katade — Dance Music

Accredited Hougaku (Traditional Japanese Music) Orchestra Director providing affordable Japanese Kafuki Dance & Music Lessons. Lessons available for Shamisen, Vocal Japanese Drama and Dance in easily accessible locations. Multiple lesson locations in NY LI NJ
229 Boulevard, Glen Rock, NJ 07452 201-444-0511 http://sheinfennyc.blogspot.com/

Queens — K-sui Shodo — Calligraphy
73-11 38th St. 2nd Fl (63rd & 24th Ave) 718-279-0506

Japan — Ikebana International — Ikebana
nfo@ikebanany.org 212 724 7097

Japan — Ohara School of Ikebana — Ikebana
oharanyc@aol.com 646-314-3547

MARTIAL ARTS

Upper West — Kokushi Budo Institute — Karate
332 Riverside Dr. (bet. 105th & 106th St.) 212-866-6777

Upper West — Shumryu Matsubayashi — Karate
131 W72 St. 2R (bet. Amsterdam & Columbus) 212-875-8428

Upper West — Shotoken Karate-Do NY — Karate
2121 Broadway 4th Fl (at 74th St.) 212-799-5500

Upper West — UWS Kenshikai Karate — Karate
528 Columbus Ave (bet. 105th & 106th St.) 917-281-0467

Upper East — NYC Kenda Club — Kendo
351 E. 74th St. 5th Fl (bet. 1st &2nd Ave.) 212-674-6161

Upper East — Ultimate Karate USA — Karate
1050 3rd Ave. 3rd Fl (at 107th St.) 212-425-4668

Upper East — WTKO Hanbu Dojo — Karate
200 E 63rd St (bet. 2nd & 3rd Ave.) 212-207-1907

Midtown West — KYOKUSHIN KARATE — Karate
294 5th Ave. 2nd Fl (at 30th St.) 212-947-3334

Midtown West — New York SATO DOJO — Karate
257 W 38th St 14Fl (bet 7th & 8th Ave) 646-225-0233

Midtown West — Shinjinbukan New York — Karate
250 W 57th St. #52fl (Broadway & 8th Ave) 917-400-8163

Midtown East — Kenshikaikan Karate — Karate
YMCA, 224 E. 47 St. (bet. 2nd & 3rd Ave.) 212-756-9600

Midtown East — N Y Shorin Ryu Karate — Karate
37 W. 26th St. #9 (bet. Broadway & 5th Ave.) 212-490-9600

Chelsea — Bond Street Dojo — Aikido
214 W. 29th St. 3rd Fl (bet. 7th & 8th Ave.) 212-477-0199

Chelsea — Eizanryu Jujitsu Biwakai — Jiu Jitsu
214 W. 29th St. 3rd Fl (bet. 7th & 8th Ave.) 212-260-0927

Chelsea — New York Arkikai — Aikido
142 W. 19th St. 2nd Fl (bet. 6th & 7th Ave.) 212-242-4248

Chelsea — ShorinjiKempo NYC — Karate
151 W 26 St 6R (bet. 6th & 7th Ave.) 917-721-4729

Chelsea — Tiger Schulmanns — Mix
39 W. 19th St. (bet. 6th Ave. & Broadway) 212-727-0773

Chelsea — U S Budo Kai-Kan — Karate
110 W. 14th St. 2 Fl (bet. 5th & 7th Ave.) 212-807-7330

Chelsea — World Oyama Karate — Karate
35 W. 31st St 6R (bet. 5th Ave. & Broadway) 212-629-7709

Chelsea — World Seido Karate — Karate
61 W. 23rd St. 2nd Fl (bet. 5th & 6th Ave.) 212-924-0511

West Village — New York Jiu Jitsu — Jiu Jitsu
66F Broadway Lower Level (at Bond St.) 212 343-6310

West Village — Shin-Budokai Honbu — Aikido
77 8th Ave. Lower Level (at 14th St.) 212-691-1870

East Village — Karate Honma Dojo — Karate
64 E. 4th St (bet 2nd Ave & Bowery) 646-436-0057

East Village — World Kanreikai Karate — Karate
4 W. 19th St. 3rd Fl (at 19th St.) 212-677-7228

Lower Mhn — Ken Zen Institute — Kendo
54 Thomas St (bet. Church & W Broadway) 212-809-9104

Brooklyn — Aikido of Park Slope — Aikido
565 5th Ave (at 16th St.) 718-788-5932

Brooklyn — Japan Karate Assoc — Karate
565 Fifth Avenue (at 19th Street) 718-788-3345

Queens — School of Taijutsu — Mix
475 Onderdonk Ave Ridgewood, NY 11385 917-446-9035

New Jersey — Ridgewood Karate School — Karate
30 College Pl R dgewood NJ 07450 201 447 2272

OTHER

Upper East — Saori Weaving Arts — Other School
227 E. 67th St (bet. 2nd & 3rd Aves.) 212 772-2788

Midtown West — The Nippan Club — Dance
145 W. 57th St. (bet. 5th & 7th Ave.) 212-581-2223

Queens — The Arts Cure Center — Dance
33-24 Northern Blvd (bet. 33rd & 34th St.) 718-729-8568

ASAHIYA BOOKSTORES
New York Store
Between Madison Ave. and 5th Ave. at 45th St.
360 Madison Ave.
New York, NY 10017
Mon.-Sat.10:30am-8pm
(Fri.-9pm)
Sun.11:30am-7pm
Tel: 212-883-0011
Fax: 212-883-1011
ny@asahiyausa.com

Let's learn Japanese!!

HIRO JAPANESE TUTORING
Native Japanese teacher
1 HR FREE Trial Lesson
12 yrs of experience
Please ask for detail by E mail or call
201-482-4020 hirom@nj.rr.com

Japanese Lesson #16

～ました、～ません、～ませんでした

~mashita, ~masen, ~masen deshita

verb 4: past, negative, past-negative

In the previous three lessons, you learned verbs such as "shimasu," "mimasu," "ikimasu," "kaerimasu," and "kimasu." When you look at the components of these verbs, you will notice that all of them consist of "masu" and something else. In grammatical terms, this "something else" is called the verb stem, and it does not change even when you make past, negative and past-negative forms. You just change "masu" to "mashita" for the past tense, change it to "masen" to make it negative, and change it to "masendeshita" for the past-negative form.

past: verb stem + **mashita**
negative: verb stem + **masen**
past negative: verb stem + **masendeshita**

Use the verb "shimasu" to practice the variations.
shimashita (did)
shimasen (does not)
shimasendeshita (did not)

Once you determine the verb stem, the rest is easy. Look at the following conversation and practice these variations.

Mr. Brown: **Tanaka-san, konnichiwa. Shuumatsu wa ikaga deshita ka.**
(Hello, Mr. Tanaka. How was your weekend?)
Mr. Tanaka: **Totemo tanoshikatta desu. Tomodachi ga nihon kara kimashita. Hisashiburi-ni izakaya ni ikimashita.**
(It was really enjoyable. My friend came from Japan. Having not seen each other for a long time, we went to an izakaya.)
Mr. Brown: **Tanaka-san no suki-na shochu o nomimashita ka.**
(Did you drink your favorite shochu?)
Mr. Tanaka: **Iie, nomimasendeshita. Tomodachi ga suki-na sake o takusan nomimashita.**
(No, we didn't. We drank my friend's favorite brand of sake a lot.)

Illustration by *Ai Tatebayashi*

NEW WORDS

hisashiburi-ni having not seen each other for a long time
kara (postpositional particle) from

*Don't confuse this with the other "kara," which is also a postpositional particle but means "because." You can distinguish one from the other by looking at what comes before "kara." If it is a noun or pronoun, the "kara" means "from." If a phrase comes before "kara," it means "because."

Keio Academy of New York
Japanese English Bilingual Summer Program 2009

7/25(Sat)-8/8(Sat) 2009

Participants
13 to 15 years old
Americans 40 people
Japanese 40 people

Program Fee
$2,500 (Early-bird application by February 27th)
$2,900 (by deadline April 30th)

www.keio.edu/summerprogram

- Academic program brought by a Japanese top private school
- Digital media production Sleep Away Camp
- Japanese language classes and Japanese culture sessions
- Prominent Japanese anime and film producers, Japanese pop culture experts as guest speakers
- Unique Experience in the beautiful Westchester campus

Application Contact
Summer Program Administrative office
TEL: 914-701-3454
Email:keiosummer@keio.edu
Keio Academy of New York
3 College Road Purchase NY 10577 U.S.A
www.keio.edu

Brush up your appearance
for success at work and personal life!
Experience a quick personal makeover by The Image Consultant

FEBRUARY EXCLUSIVE CAMPAIGN
Private Session (15-30min.) for only $20
(reg. $150 for the full session)
Choose one topic from below:
Make-up Hair-Styling Wardrobe
Every Thursday & Friday from 4 to 6 pm
By appointment only E-mail to: info@kaorimage.jp

kaorimage --Image Consultation--
KAORI IMAGE INC.
200 Park Ave. South, 917
17th st. b/w park ave. & broadway
www.kaorimage.jp info@kaorimage.jp
TEL: 917-573-5247

Japanese Book Ranking *(data provided by Kinokuniya Bookstore)*

PEOPLE SEEK PRACTICAL TOPICS

HARDCOVER TOP 5 IN JAPAN (1/5-11)

	Book title	Author	Publisher
1	*Yuuki no Hou*	*Ryuuhou Ookawa*	*Kofuku no Kagaku Shuppan*
2	*Yomesoude Yomenai Machigai Yasui Kanji*	*Munekazu Deguchi*	*Futami Shobo*
3	*Taiyaku Obama Enzetsu-Shuu*	*Barack Obama*	*Asahi Shuppansha*
4	*Saru demo Dekiru Bengoshi-gyou*	*Kenshi Nishida*	*Gentosha*
5	*Nou ni Ii Koto Dake o Yamasai*	*Merci Shimoff*	*Mikasa Shobo*

THE MONTHLY PICK

YOMESOUDE YOMENAI MACHIGAI YASUI KANJI

Japanese has two phonetic alphabet systems, hiragana and katakana, and one ideographic system, kanji. Kanji, is an import from China and some of them are complicated for even native Japanese. As the title "Commonly Read but Misread and Easily Mistaken Kanji" implies, the book collects "tricky kanji" to explain what they mean and how they should be read. (Rank #2)

PAPERBACK TOP 5 IN JAPAN (1/5-11)

	Book title	Author	Publisher
1	*General Rouge no Gaisen 1*	*Takeru Kaido*	*Takarajimasha*
2	*General Rouge no Gaisen 2*	*Takeru Kaido*	*Takarajimasha*
3	*Yoru wa Mijikashi Arukeyo Otome*	*Tomihiko Morimi*	*Kadokawa Shoten*
4	*Strawberry Night*	*Tetsuya Honda*	*Kobunsha*
5	*Mahoro-ekimae Tada Benri-ken*	*Shion Miura*	*Bunshun Bunko*

THE MONTHLY PICK

YORU WA MIJIKASHI ARUKEYO OTOME

After falling in love with a lovely junior at his college in Kyoto, the protagonist schemes up encounters with her in order to break through and leap into a relationship. No matter how many times he creates accidental meetings, she just responds by saying, "What a coincidence." Can he win her love? Comic books based on this story also available. (Rank #3)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

THE COMMONER

***JOHN BURNHAM SCHWARTZ** — Vintage Contemporaries*

In 1959 a young woman, Haruko marries the Crown Prince of Japan. She is the first nonaristocratic woman to enter the hermetic monarchy. Met with cruelty by the Empress, Haruko suffers a nervous breakdown after finally giving birth to a son. Thirty years later, now Empress herself, she plays a crucial role in persuading another young woman to accept the marriage proposal of her son.

THE BLADE OF THE COURTESANS

***KEICHIRO RYU** — Vertical. Inc.*

A young samurai from the mountain of Higo province, Soichiro Matsunaga, was raised and trained in swordfighting by the legendary samurai Musashi Miyamoto. He finds himself in Yoshiwara, the pleasure quarters of Edo, bearing a secret (even from himself) he is of the imperial family. He now stands his own against forces that stubbornly seek his death.

FASHION JAPAN STYLE
BOOKS Kinokuniya
1073 Ave of the Americas,
(bet 40th & 41st St Across from Bryant Park)
New York, NY 10018
P 212.869.1700
nyinfo@kinokuniya.com
www.kinokuniya.com

event
entertainment
leisure

ENTERTAINMENT 1: PICTURE BOOK / CD

BOOST YOUR LUCK WITH "TENKAI ENERGY"

ENTERTAINMENT 2: FILM

CHERRY BLOSSOMS: LOVE, LOSS, AND THE BEAUTY OF LIFE

WHAT ON EARTH?

RISSHUN

CALENDAR

EXHIBITION
PERFORMANCE
LECTURE / FORUM / FILM / FESTIVAL
EVENTS
HAPPENINGS

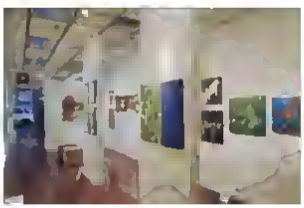
Exhibition

Through January 31 FREE
Chicara Liqu d Chrome
ippodo Gallery
Ippodo Gallery in Chelsea is currently holding an exhibition, "Chicara Liguid Chrome" four hand-made motorcycles by the prize-winning Japanese artist Chicara Nagata. Each Chicara motorcycle is comprised of almost 500 individual parts and took Chicara approximately 7,500 painstaking hours to cre ate. Expertly pushing the boundaries of art, design and technology Chicara balances the raw energy of these machines with the grace and discipline of a classical sculptor
Location: 521 W 26th St. (bet 10th & 11th Sts.)
New York, NY 10001
TEL. 212-967-4R99 / www.ippodogallery.com

Through January 31 FREE
My Ch ldhood Story- An Exhibition of Hiroki Otsuka
Excy Laser Tokyo
Hiroki Otsuka has been a comic book illustrator for the past thirteen years. He is now more passionate about producing fine arts rather than providing commercial works He chooses traditional Japanese sumi ink in calligraphy for expressing himself and this effectively allows him to manipulate lines with a strong and soft touch at the same time. For the exhibition My Childhood Story, Otsuka has created special drawings, some of which will be offered at reasonable and affordable prices from $50 to $100
Location. Excy Laser Tokyo
147 W 35th St (bet Broadway & 7th Ave.), New York, NY 10001
TEL. 212-695 5258 / www.hirokiotsuka com / www.excylaser.com

January 29- February 25 FREE
Magnificent Porcelain that Crossed the Sea Old Noritake – Beauty Bridging East & West
The Nippon Gallery
After the Meiji Restoration (1868), New York became the primary market foothold for modern Japanese porcelain outside of Japan. Morimura-kumi (now Noritake Company, Ltd.) played a leading role in Japan's export porcelain industry at that time and also created porcelain designs suited for the western market. In this exhibition, modern Japanese export porcelain that bridges the gap between both traditional and modern as well as East and West, will be displayed
Location: 145 W 57th St (bet. 6th & 7th Aves.), New York, NY 10019
TEL: 212-581-2223 / www.nipponclub.org

Jan 16- Feb 6
Painting Exhibition & Sale
Chelsea32 Art Group
Chelsea32 will feature 150 original paintings from 15 famous American artists in the mediums of oil acrylic, pastel and mixed. Chelsea32 is an open studio where you can have the experience of an upscale gallery shop with beautiful paintings but with reasonable prices 10% discounts will be offered on purchases of $300 or more, and of 20% for purchases of $500 or more For paintings $800 or more shipping to Japan is free
Location: 2 W 32nd St. (bet. Broadway & 5th Ave.)
New York, NY 10001 / TEL. 646-544 7991



January 16-June 7 FREE
Beauty and Bravado in Japanese Woodblock Prints
The Millberg Gallery of the Princeton University Library
The prints on display offer examples of changing fashions and evolving print technologies in Japan from the late 1600's to the mid-1800's. They are part of the collection donated by Gillett Griffin curator ementus of the Princeton University Graphic Arts Collection, in honor of Dale Roylance. A reception and gallery tour will be held at 4pm on Sunday Jan. 25
Location: One Washington Rd., Princeton, NJ 08544
TEL. 609-258 3197
http://blogs.princeton.edu/graphicarts/

January 20-April 26 FREE
Chanoyu Japanese Tea Culture Past and Present
Yale University Art Gallery
Exhibit illuminates the importance of Japanese tea culture and examines the ways in which it has evolved over the centuries The show brings together about 100 objects -- drawn largely from private collections and supplemented by the works in the collection of the gallery Objects on view range from the ninth century through the present day and include ceramic tea bowls from Japan, Korea, China and Vietnam, as well as bamboo tea scoops, iron kettles, maki-e lacquer incense containers, and Zen-inspired calligraphic works
Location. 1111 Chapel St., New Haven, CT 06520
TEL. 203-432-0600
http://artgallery.yale.edu

January 28-February 4 FREE
Decochan from Japan - SATSUKI HIRAOKA
Gallery Seasons
The word "Decochan" is the combination of the words "decorative" and "change" It is used to decorate your items and change them dramatically Satsuki Hiraoka is known as the queen of Decochan She will be holding a Decochan exhibition in New York called

"Decochan from Japan - Satsuki Hiraoka Decochan Gallery in New York" with over 250 of her works on display there. Some examples are the Big Good Luck Cat Hello Kitty object, a digital camera and a deco bicycle

Location: Gallery Seasons (115 Crosby St., New York, NY 10012)
TEL: 212-226-0797 Info: http://www.stylish-web.com/

Performance

January 7-24
Off-Off Broadway Blue Bird production
Witness Relocation
This is the American premiere of this Japanese play about scientific conundrums, the rescue of endangered species and the search for one's personal blue bird. The play adapted by Artistic Director Dan Safer into Witness Relocation's rough-and-tumble style of physical theater was workshopped in the 2007 CUNY Prelude Festival/Spotlight Japan. It will now receive a full production as part of "Spotlight Japan," a festival of new Japanese plays that are being presented in conjunction with the CUNY Graduate Center with support from the Japan Foundation NY

Location: Clemente Soto Velez (CSV)
107 Suffolk St. (bet. Rivington and Delancey), New York, NY 10002
TEL: 212-260-4080
Info: http://witnessrelocation.org
contact@witnessrelocation.org

January 24 & 25
Chinese New Year Spectacular at Radio City Music Hall
NTDTV
Chinese New Year Splendor returns to Radio City for 4 spectacular shows to ring in the new year! The Splendor brings to life classical Chinese dance and music in a gloriously colorful and exhilarating show. Its masterful choreography and graceful routines range from grand classical processions to ethnic and folk dances, with gorgeously costumed dancers moving in stunning synchronized patterns. Based on ancient heroic legends and modern courageous tales, this show and its breathtaking beauty are not to be missed

Location: Radio City Music Hall
1260 Avenue of the Americas (6th Ave. bet. 50th & 51st Sts.)
New York, NY 10020
TEL: 1 877 NTD Show (877-683-7469)
www.nysplendor.com

February 5-7
Chelfitsch Theater Company "Five Days in March"
Japan Society
In the days before the U.S. began its war against Iraq in March 2003, two Japanese urban hipsters meet at a post-rock show and get swept up into a one-night stand that turns into five days' continuous sex. Such is the anticlimactic story in Five Days in March, the prestigious Kishida Kunio Drama Award-winning play by Toshiki Okada. Characterized by seemingly insubstantial narrative accompanied by exaggerated fidgeting gestures-turned-choreography, the ground-breaking and modern works of chelfitsch Theater Company have made them the most talked-about theater company in Japan. The story unfolds through actors who slip in and out of character while casually narrating and playing out scenes. Oblivious to the imminent invasion of Iraq, the slackers obsess over the details of a love affair, perfectly capturing the irony and impotency of Generation Y in Japan today. In Japanese with English subtitles

Location: 333 E. 47th St. (bet. 1st & 2nd Aves.) New York, NY 10017
TEL: 212-715-1258 / www.japansociety.org

Lecture/Forum/ Film/Festival

February 6-8
New York Comic Con
New York Comic Con is the biggest popular culture event on the East Coast. During the event, top entertainment industry leaders showcase the latest and the greatest in comics, graphic novels, anime, manga, videogames, toys, movies, television, and more. Special guests from each industry will appear each day

Location: Jacob K. Javits Convention Center
655 W. 34th St., New York, NY 10001
www.newyorkcomiccon.com / mediumallarge.net

January 27
Panel Discussion "Outlook for 2009: A Year of Change for U.S.-Japan Political and Economic Relations"
The Japanese Chamber of Commerce & Industry of New York, Inc. (JCCI)
This year, JCCI's annual New Year's panel discussion will be held inviting industry leaders and intellects. They will discuss topics like "the current global economic crisis and consumer

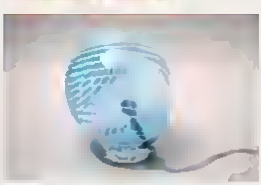
Event Feature

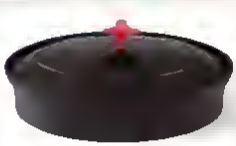
January 25 - February 7

Japan Brand: Unfolding

Felissimo Design House
Location: 10 W. 56th St. (bet 6th & 7th Aves), New York, NY 10019
TEL: 212 956-4438 / www.japanbrand.net

For two weeks this month, Felissimo Design House will transform its turn-of-the century townhouse into an elaborate feast for the senses. JAPAN BRAND Unfolding is both a cultural exhibition and commercial fair, and the New York opening follows a successful European launch in Paris earlier this month. A collection of housewares, tabletop goods, fashion items, tools and culinary products will be on display, with select items for sale. With a focus on celebrating artisan quality, practical beauty, and regional spirit, it tells the story of Japanese design and innovation within the geographic context of renowned industries of various regions of Japan. Highlights include updated furniture, lacquer ware, brocade work and fabrics, kitchen and utility knives as well as cast iron metal work. Free and open to the public Monday - Saturday 11am - 6pm





spending" and "newly-elected President Obama and U.S.-Japan relations." The panel participants include Yasunori Yokote (Mitsui & Co. U.S.A., Inc.), Yoshiaki Kawamata (The Bank of Tokyo-Mitsubishi UFJ Ltd.), Shigeru Hayakawa (Toyota Motor North America, Inc.) and Edward J. Lincoln (New York University). The discussion will be held in Japanese and moderated by Takaharu Okamoto of TBS International Inc.

Location: Nippon Club Rose Room
(145 W. 57th St., New York, NY 10019)
TEL: 212-246-8801
www.jcciny.org/events.asp

February 18–March 1
Shinjuku Ecstacy: Independent Films from the Art Theatre Guild of Japan
Japan Society

Founded in 1961 as a distributor of European art films in Japan, the Art Theater Guild (ATG) began co-producing independent films in 1967 and quickly established itself as the leading platform for highly experimental and innovative film. For three decades, ATG played a decisive role in the development of art-house films in Japan, often dealing with the most controversial subjects from incest, anarchism and gay culture to capital punishment. Although many filmmakers such as Nagisa Oshima, Yoshishige Yoshida and Shuji Terayama gained international recognition through their films made in cooperation with ATG, the Art Theatre Guild is still little known outside of Japan. This 12-film series curated by Roland Domenig and Go Hirasawa focuses on the first decade of ATG and on the Shinjuku Bunka. ATG's flagship theater, which formed a unique intersection of filmmakers and artists of all kinds in Shinjuku, the center of Japan's vibrant counterculture.

Location: 333 E. 47th St. (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL: 212-715-1258
www.japansociety.org

Events

February 21-22
Minamoto Kitchoan Mitarashi Dango Demonstration
Mitsuwa Marketplace

A demonstration of how to make the Japanese sweet mitarashi dango will be carried out by Minamoto Kitchoan at Mitsuwa Marketplace. They will be served warm fresh from the grill and coated with sugar and soy sauce for all to enjoy. Every year this is an overwhelmingly popular event, and they will be sold until they run out. Please be aware that there is the possibility of the event's scheduling being subject to change without notice.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL: 201 941 9113
Contact: newjersey@mitsuwa.com

March 1-3
International Restaurant Show

This year's New York International Restaurant Show will once again feature a Japanese Pavilion. Here goods such as sake, shochu, konnyaku, miso, seaweed, soy sauce, wasabi, and knives from 30 different Japanese manufacturers will be on display. Companies like JFC and House will also share their products in this event. Attendees will have a chance to experience regional delicacies while seeing them prepared on stage before their eyes by culinary professionals and produces from Japan.

Location: Jacob K. Javits Convention Center
(655 W. 34th St. New York, NY 10001)
TEL: 800 452-5212
www.internationalrestaurantny.com

Happenings

Book-Related Events at Kinokuniya
Kinokuniya Bookstore

From Feb. 6-8, Kinokuniya will have a booth at the New York Comic Con. Feb. 8 is storytelling hour for small children starting at 11:15 am. The stories will be in Japanese, but parents of non-Japanese speaking children who would like their children to experience original Japanese storytelling are welcome to attend. During Fashion Week at Bryant Park, Kinokuniya will host a special fashion display with a magazine and book fair from Feb. 13-20. On Feb. 14, the Lyceum Kennedy School will host a storytelling event for small children in Japanese. During the Young Artist's Book Fair from Feb. 15-Mar. 8, original books created by young Japanese artists will be on display along with items for sale.

Location: 1073 Ave of the Americas (bet. 40th & 41st Sts)
New York, NY 10018
TEL: 212 575-5052 / www.kinokuniya.com

Household Appliance Fair
Mitsuwa Marketplace

From Jan. 29 to Feb. 7 a household appliance fair will be held at Mitsuwa Marketplace. It will feature heat retaining pots, rice cookers, and grilling pans from famous brands such as Sanyo, Tiger and Zojirushi. The first 100 custom-

Event Feature

Yuka Sato in Stars on Ice

Stars On Ice 2009
On the Edge: The Heart of the Champion
info: www.starsonice.com

Produced by legendary Ice skater, Scott Hamilton, "Stars on Ice" has attracted a worldwide audience featuring Olympic, World, and National Champions. "Stars On Ice 2009 --On the Edge: The Heart of the Champion" is currently on a world tour, and Yuka Sato, the former Olympian/world champion and regular of Stars on Ice, will exhibit her elegant performance as a member of the 2009 Stars on Ice team. Other featured skaters are Sasha Cohen, Iliya Kulik, and Todd Eldredge. Chopsticks NY March issue will feature Yuka Sato's exclusive interview.

Tour schedule in East Coast Area
March 6: VERIZON CENTER, Washington, DC
March 13: WACHOVIA CENTER, Philadelphia, PA
March 14: DUNKIN' DONUTS CENTER, Providence, RI
March 15: XL CENTER, Hartford, CT
March 21: MELLON ARENA, Pittsburgh, PA
March 26: WACHOVIA ARENA AT CASEY PLAZA, Wilkes Barre, PA
March 27: NASSAU VETERANS MEMORIAL COLISEUM, Long Island, NY
March 28: IZOD CENTER, East Rutherford, NJ
March 29: TIMES UNION CENTER, Albany, NY
April 3: GIANT CENTER, Hershey, PA
April 4: ARENA AT HARBOR YARD, Bridgeport, CT
April 5: TD BANKNORTH GARDEN, Boston, MA

ers who buy the advertized products from Tiger and Zojirushi brands will receive a free gift. The first 20 people who buy Sanyo's Pressure Rice Cooker (FCJ-PX50S) will get a free small BBQ grill. Take this chance to find high quality household appliances made in Japan.

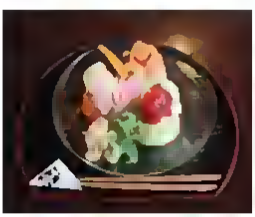
Location: 595 River Road, Edgewater, NJ 07020
TEL: 201-941-9113
www.nukuwa.com

Free Appetizer for ChopsticksNY Readers

Ichie Restaurant

The Japanese restaurant Ichie had its grand opening in December. The owner and chef Mr. Yoshio Takaida has been in the business for 30 years, and he is proudly introducing his original Ichie Special Chirashi (w/ soup or salad) as one of the signature dishes. It has 10 kinds of toppings over 3 different kinds of unique sushi rice. Until the end of February, they also offer one free appetizer exclusively for Chopsticks NY readers. Try the signature dish and a tasty treat with this opportunity.

Location: 53 W. 106th St. (bet. Manhattan & Columbus Aves.)
New York, NY 10025 / TEL: 212-865-4888



Weekend Super Sauna Campaign

Ido Center

On Saturdays and Sundays at the iDO Center, special discounts are available for any two customers who come together. For only $105, you can sit in the sauna for as long as you like as well as receive a 40 minute shiatsu massage. During the winter it is easy to catch a chill, so why not take advantage of this offer for a long sauna visit, which is also said to improve circulation? iDO Center welcomes friends as well as couples to enjoy a relaxing afternoon together. Besides this weekend campaign, it also offers regular massage, acupuncture, Japanese herbology and yoga.

Location: 9 E. 45th St., 8th Fl. (bet. 5th & Madison Aves.)
New York, NY 10017
TEL. 212-599-5300 / www.idocenter.com

Large-Scale Price Reductions at All Locations

Zaiya

Starting on Jan. 2, the cost of products in all three Zaiya locations has been reduced, and a new lunch menu has been introduced. With the slogan "prices as low as we could go," Zaiya is selling lunches along with a drink for only $5 (including tax) from 12-3pm on weekdays. There are five food options (three bentos and two rice dishes) as well as drink choices of coffee, tea or bottled water. You can also add a mini salad to your meal for an extra $1.95. Lunch content will vary, but staples such as fried chicken, fried shrimp, pan-fried noodles and chicken and egg over rice can be found daily as these are popular Japanese dishes. In addition, the pork shumai is homemade.

Location: 18 E. 41st St. (bet. 5th and Madison Aves.)
New York, NY 10017
TEL. 212-779-0600
www.zaiyany.com

Experience a Personal Makeover by an Image Consultant

Kaori Image, Inc.

Brush up your appearance for success at work and in your life! Experience a quick personal makeover by an image consultant at Kaorimage. This offer is good every Thursday and Friday from 4 to 6 pm until the end of February. During this trial campaign, it is only $20 per 15-30 minute session, as opposed to the regular $150 for a full session. You can choose from one of the following topics: Make-up, Hair-Styling, and Wardrobe. If you have a job interview or a date on Valentine's Day, why not try a quick makeover and consultation with a pro?

Location: 200 Park Ave. South #915 (at 17th St.)
New York, NY 10003
TEL. 917 553 5237
info@kaorimage.jp / www.kaorimage.jp

Free Drink at New Korean Bibimbop Restaurant

Bibim-Bar

The first Korean restaurant specializing in bibimbop just opened in the East Village behind Ramen Setagaya's 1st Avenue location. Bibimbop is known for being a healthy, comfort food for Koreans and has recently been rediscovered by young people in Korea and also Japan. Bibim-Bar offers nine different kinds of all natural Bibimbop served either in a regular bowl or a hot stone one. Lunch prices range from $5.95-$7.95, and dinner prices are from $7.95-$9.95. Through the end of February, dinner customers who mention Chopsticks can receive a free glass of Sapporo or Kirin beer, shochu or soda with their meal.

Location: 141 1st Ave. (bet. St. Marks Pl. & 9th St.)
New York, NY 10003 / TEL. 212-529-2746

Nishiki 25th Anniversary Sweepstakes

JFC International Inc.

From Jan. 15 to Feb. 28, the rice brand Nishiki is running a promotional campaign to celebrate its 25th anniversary. The grand prize is a trip to Japan for 6 days and 5 nights plus $2,000 cash. This includes three nights at a Tokyo hotel and two nights at a Japanese style hot springs inn, as well as transportation via limousine bus. Other prizes are Sharp flat screen televisions, Zojirushi rice cookers and Nishiki canvas eco bags. Entries can be mailed (postmarked by February 28) or posted online by logging onto www.jfc.com/nishiki25th/entry and applying by 11:59 pm on Feb. 28th.

Location: JFC International Inc.
7101 E. Slauson Ave., Los Angeles, CA 90040-3622
www.jfc.com/nishiki25th/promo

20% off KariKari Cookies for Chopsticks NY Readers

Haba Labs USA Inc.

Kari Kari Cookies can help you crunch your extra pounds away. These delicious diet cookies are a super healthy snack that can help those looking to lose or maintain their

weight. Chopsticks NY readers who order them online will get 20% off the $29.80 price for 10 bags of seven cookies each with promotion code - CHP2009. With no butter, sugar or margarine, these cookies contain only 14 calories each, making them a perfect snack for the calorie conscious. Not only that, but the maple and bitter cocoa flavors they come in are delicious!

Location: 622 SW Broadway, Portland, OR 97205
www.bobaus.com

Valentine's Day Special

Moonflower Spa

Now through the end of March, Moonflower Spa is offering a variety of Valentine's Day services for only $85. For example, the hour-long Valentine's Rose Facial that will leave your skin feeling softened, moisturized and nourished, add an extraction for an extra $20. You can also have an hour-long aromatherapy body massage with either rose, lavender or peppermint essential oil for the same price. In addition, you can try a deep pore cleansing facial with peel to make your skin glow luminously for that special someone. Gift certificates are also available, so why not indulge yourself in one of these treatments or give the gift of relaxation and beauty to someone you love?

Location: 8 E. 41st St, 3rd fl. (bet. 5th & 6th Aves.), New York, NY 10017
TEL. 212-683-8729 / www.moonflowerspa.com

Nikkeijin Scholarship

Keio Academy of New York

With 18 years of experience in bilingual and bicultural education, the Keio Academy of New York is proud to announce the ARATANI FOUNDATION NIKKEI-JIN SCHOLARSHIP. It was made possible by a generous contribution from Mr. George Aratani, a Japanese-American businessman and philanthropist whose foundation encourages Nikkeijin to expand their opportunities by studying at Keio. Successful applicants will be admitted in September 2009 as 9th or 10th graders, and their first year entrance examination fee, admissions fee and full tuition will be waived. Applications must be received by Friday, Feb. 27. See below for contact information.

Location: Keio Academy of New York
3 College Road, Purchase, NY 10577
Fax: 914-694-4830 (Admissions Office, Attn. Ms. Matsuki)
keiony@keio.edu
http://www.keio.edu/english/tabid/294/Default.aspx

Inventory Clearance Sale

Utsuwa-no Yakata

This "house of pottery" will be having an incredible inventory clearance sale all throughout February. Everything from the entire store as well as the warehouse will be up to 70% off! This includes Japanese tableware, tea items, lightings, aroma candles and home décor, and all are items that have been imported from Japan. With bargains like this, they surely won't last very long so make sure to check them out before it's too late. Everything must go now!

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-1902
Toki USA Showroom Warehouse. 240 South Main St., Suite K Hackensack, NJ 07606
TEL. 201-489-9844 / www.tokiusa.com

Enjoy Authentic Sushi in Winter Restaurant Week 2009

Hatsuhana

Hatsuhana, upscale sushi restaurants in New York City participates in NYC's Winter Restaurant Week 2009. From Jan. 19 to Jan. 23, and from Jan. 26 to Jan. 30, they will offer Sushi Bento Lunch (w/ soup and salad) for $24.07 and 4-course dinner (soup, appetizer, bento-style entree and dessert) for $35. Reservation required. Please mention your order is for Restaurant Week menu when making your reservation.

17 E. 48th St. (bet. 5th and Madison Aves.), New York, NY 10017
TEL. 212-355-3345 / www.hatsuhana.com

Fresh Start with Music! Free Gift for Any Walk-in Customer with Child

Absolute Piano

Absolute Piano, a piano retail and rental service store, currently welcomes walk-in customers with child with a free gift. Each family will receive a free recorder. Though supplies are limited to 30 recorders, Absolute Piano will prepare another music-related gift for young music pursuers.

Location: 1646 Park Ave. (at 116th St.), New York, NY 10035
TEL. 212-987-6173 / www.absolutepianony.com

$10 Cash Back as a Token of Appreciation for their 2nd Anniversary

RH Plus Salon

This February is the 2nd anniversary for RH Plus Salon in Midtown East. To Celebrate, they will have a $10 cash back campaign, customers, who pay by cash for any service, will receive $10 upon check out. The campaign starts Feb. 1 and lasts until Feb. 28. Not applicable with other offers.

805 3rd Ave. 2nd Fl. (bet. 49th & 50th Sts.), New York, NY 10022
TEL. 212-644-8058
www.rhplusny.com

IT'S NOT BUSINESS AS USUAL.

MAKE THE TIME TO GET EDUCATED ON HOW TO STAY PROFITABLE!

This year, more than ever, you can't afford to miss it – register today!

March 1–3, 2009 Jacob K. Javits Convention Center New York, New York

Register now by calling (888) 334-9705 or visit www.internationalrestaurantny.com!

International Restaurant & Foodservice Show of New York

Foodservice Expo · Reed Exhibitions · Pizza Show · Catering Symposium · New York Wine Expo

entertainment ★ PICTURE BOOK / CD

BOOST YOUR LUCK WITH "TENKAI ENERGY"

By *Maya Robinson*

Brulxa Nishimura is a Japanese born psychic medium who's also a painter a jewelry maker, and a writer working in Tokyo, NYC, and in Spain She is able to channel the energy of spirits and higher entities through many forms of art, and her new picture book/ CD, **Tenkai Energy de Kaiun-suru (Heavenly Energy for Better Fortune)** is a fascinating reading and listening experience for anyone who's interested in the super natural world, or spiritual healing

The book starts off with several pages of colorful abstract drawings. The drawings are recreations of visions Bruixa has had The concept behind this portion of the book is that looking at various colors every day restores harmony within Those that do yoga may be familiar with this concept. In the Indian Sanskrit, the word chakra means "force center" which we have 7 of. When these 7 chakra points are in balance, it is believed that the body is in a good state physically and mentally. These 7 chakra points are represented with different colors, and by looking at various colors everyday, the body can naturally absorb the chakra that is out of balance.

The illustration of the Seven Gods on the cover page depicts the encounter Bruixa had with the Seven Gods These were the gods responsible for sending her the music, which she decided to recreate using famous studio musicians, and compiled it onto the CD portion of the book, even though she had never, ever written music before The book explains each of the paintings and music in a diary-like style that tells us the spiritual incident behind each of the creations. Since the music alone had been self released three years ago, she has gained a following, as many believe it brought them luck. The book and the music is recommended to those who are feeling down or a little low on energy, or could use an extra boost of luck.

Tenkai Energy de Kaiun-suru
(Heavenly Energy for Better Fortune)
Picture, music, and text by Bruxia Nishimura
(Meiso Shuppan)
Ms. Bruxia Nishimura will have a book signing at 3pm on Feb 14 at Kinokuniya Bookstore in New York.

JAPAN BRAND unfolding

Japan is a land where perfection has long been inextricable from the artisan's hand. Few countries can boast the richness of Japan's craft traditions. And now, from within continuity emerges innovation—as Japan Brand: Unfolding will show from January 25 through February 7 at the Felissimo Design House in midtown Manhattan.

Both a cultural exhibition and a commercial fair, this extraordinary, two-week event will showcase contemporary products from 30 Japanese regions, each represented by its local chamber of commerce, where centuries-old crafts are finding bold new expression.

January 25 – February 7, 2009 (closed only on Sunday, February 1, 2009)
10 West 56th Street, New York City
11 AM – 6 PM

Free and Open to the Public
www.felissimo.com | 212 956.4438

entertainment * film

CHERRY BLOSSOMS: LOVE, LOSS, AND THE BEAUTY OF LIFE

By *Kate T. Williamson*

Cherry Blossom
Written and Directed by Doris Dörrie
Cast: Elmar Wepper, Hannelore Elsner, Aya Irizuki
Opens January 16 at Landmark's Sunshine Cinema

Some might think of cherry blossoms as a beautiful sign of spring's arrival but in Japan they are also a delicate reminder of the impermanence of life. The fragile petals slowly open, are in full bloom for a few days as families and salarymen make merry below, and then scatter to the ground with the first wind or rain. Acclaimed German director Doris Dorrie has captured the complicated emotions—the joy along with the suggestion of mortality—behind hanami, cherry blossom-viewing, in her subtle and moving film ***Cherry Blossoms***. The film begins in a Bavarian town, where Rudi (Elmar Wepper) and Trudi (Hannelore Elsner), a couple with grown children in the city, live a quiet and predictable life. When Trudi, a devoted wife and mother with a passion for Japan and butoh dance in particular, learns that her husband has been diagnosed with a fatal illness, she can't bear to tell him and instead plans a trip to visit their children and grandchildren in Berlin. This part of the film deliberately echoes Yasujiro Ozu's masterpiece, ***Tokyo Story*** (1953), the city is too noisy, their children are too busy, and Rudi and Trudi soon decide it's time to leave and head for the Baltic coast. The film then takes a surprising turn and has a second act set in Tokyo during cherry blossom season. Butoh, a modern Japanese dance form merging the beautiful and the grotesque, plays a prominent and moving role amid the blossoms. ***Cherry Blossoms*** is beautifully and thoughtfully made, each image—the wind moving the trees at dusk while a plane flies overhead, blossoms floating in a stream—is carefully composed and filled with meaning, while the actors, Wepper and Elsner in particular, give incredibly emotional and realistic performances. The film is at times painfully sad, but there is also a lightness and tenderness throughout, as befits its title. Dorrie has captured something about Japan and even more about life, love, and loss.

Kate T. Williamson is a freelance writer and illustrator who loves sad and beautiful films.

Our Business is

TN PRINTING
A PENCOR COMPANY

Commercial Printing at REASONABLE PRICES

The benefit of professionally prepared printed material makes an effective lasting impression

Complete Sheet-Fed and Web Press Facilities
Black & White · Spot or Full 4 Color Process Reproduction

Additional Printing Services

Advertising Mailers	Design	Folding
Announcements	Die Cutting	Perforating
Annual Reports	Enlargements	Padcarrds
Artwork	Envelopes	Postcards
Bill Heads	Estimate Forms	Printers
Binding (perfect)	Folders	Pressure Sensitive Labels
Booklets	Folding	Pricelists
Brochures	Layout	Programs
Bulletins	Letterheads	Promotional Flyers
Bumper Stickers	Menus	Purchase Orders
Business Cards	Medical & Dental Forms	Receipt Books
Business Forms	Membership Cards	Recipe Books
Carbonless Forms	Memo Pads	Resumes
Certificates	Menus	Schedules
Circulars	Negatives & Halftones	Spiral Binding
Collating	Newspapers	Stationery
Cold Printing	Numbering	Statements
Color Copies	Office Forms	Stitching
Computerized Typesetting	Offset Plate Making	Tickets
Continuous	Organization Newsletters	Trade Show Specialties
Cutting	We Offer Laminating	Wedding Invitations

Stop in or give us a call to arrange a personal visit

CALL
908-963-8804

594 BLAKESLEE BLVD. DR. WEST, LEHIGHTON, PA 18235

Charms in Japan -Vol.2-

S e n k o u

Senkou is a stick type incense that is traditionally used in Japan for praying to one's ancestors. People light a stick of senkou and place it in the middle of an ash-filled incense plate. It is said to be best if the smoke rises straight up. The good scent that senkou emits cleanses impurities from the area. It not only reaches ancestors but also the person who burns the senkou and the people around him/her purifying their bodies and souls. It's more effective if you recite the prayer you believe while burning senkou. This custom is not uniquely Japanese but an import from China. It spread to the public in Japan after the Edo period (1603-1868).

(Courtesy of Brucia Nishimura / http://members.at.infoseek.co.jp/bruia/)

What on Earth?

立春

RISSHUN

What makes you realize that spring has arrived? When a warm breeze blows against your cheek? When flowers begin to bloom? In Japan, **Risshun**, which takes place in early February, is traditionally considered to be the beginning of spring, even though much of the country is still experiencing severe winter weather.

The concept comes from the Nijuushisekki, a calendar that developed in China over 2000 years ago. Unlike the lunar calendar that Japan employed for a long time, it divides one year into 24 periods based on the position of the sun, allowing farmers to refer to the Nijuushisekki for the timing of their planting and harvesting. Japan first started using this system, along with the lunar calendar, during the Edo period (1603-1867). Even though Japan introduced a new calendar system in 1873, the old system is still referred to today.

Although the concept of Risshun came from China, Japanese applied it to their lifestyles and made it their own. Hachijuu-hachi-ya, which literally means "88 nights," is one of the days that has special significance in Japan. It refers to the 88th day after Risshun, which usually falls around May 1st. It is believed that tea leaves harvested on the days surrounding Hachijuu-hachi-ya make the best tea. Nihyaku Touka, the 210th day after Risshun, and Nihyaku Hatsuka, the 220th day after Risshun, are thought to be the most likely days for a typhoon to strike. The calendar reminds farmers to protect their crops, and some communities hold ceremonies to calm the storm deity on Nihyaku Touka or Nihyaku Hatsuka. Japanese call the first strong southern wind after Risshun "Haru-ichiban," and the the Japanese Meteorological Agency makes an official announcement when the first wind meeting specific criteria is observed. Unlike the meaning of the name ("Spring Number One"), this first wind often comes with stormy weather.

The day of Risshun does not make you feel like spring has arrived -- the climate is still quite cold -- but it is true that in Japan the temperature rises 0.5 degree Celsius every 10 days after Risshun. It must be an indicator of spring after all.

無添加主義®
HABA
additive-free cosmetics

Crunch Your Weight Away!

Try HABA's super-healthy snack
DIET COOKIE

1 SUGAR-FREE & LOW CALORIE
A super free low-calorie cookie with less than 100 calories per bag
Can be eaten by diet-conscious people without worry!

2 NO BUTTER OR MARGARINE
Does not contain trans fatty acids or fat from butter or shortening

3 GREAT SOURCE OF FIBER
Contains defatted soybean fiber and wheat meal, both excellent sources of fiber.

4 DELICIOUS & SATISFYING
Low calorie and satisfying at the same time! Defatted soybean fiber absorbs liquids and gives you satisfying full feeling.

Organic Palm Oil is an ingredient extracted from organically-grown palm which is harvested, compressed and refined while still fresh. It is semi-solid at room temperature and healthy with no trans-fatty acids.

Defatted soybean fiber is 100% natural fiber from soybean made by separating soybean fiber from other soybean components. The fiber has a high water-absorption rate and absorbs up to 8 to 10 times as much water as itself. Only non genetically-modified soybeans are used.

KARI KARI COOKIE

For those who

want to prevent overeating
want to control hunger
want to eat sweets on a diet
want a healthy snack or a healthy alternative to breakfast or lunch

MADE IN JAPAN

SAVE
Buy online • GET 20% OFF
Promotion code - CHP2009

KariKari Cookie $29.80
7 Pieces per bag x 10 bags
(Maple 5 bags, Bitter Cocoa 5 bags)
Approx. 14 cal / cookie

Nutrition Facts

Calories 100	Calories from Fat 27
	% Daily Value
Total Fat 3g	5%
Saturated Fat 1.0g	7%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 98mg	4%
Total Carbohydrate 8g	5%
Dietary Fiber 4.5g	18%
Sugars 0g	0%
Calcium 2%	Iron 2%

Nutrition Facts

BITTER COCOA

Calories 100	Calories from Fat 29
	% Daily Value
Total Fat 3.2g	5%
Saturated Fat 1g	6%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 131mg	6%
Total Carbohydrate 4.2g	1%
Dietary Fiber 3g	12%
Sugars 0g	0%
Calcium 2%	Iron 2%

622 SW Broadway, Portland OR 97205 1-888-770-HABA (4222) 日本語可 www.habaus.com

TRIP TO THE WORLD
Amnet
1-800-929-AMNET
www.amnet-usa.com

ANA Sales Americas
1-800-258-8886
www.anavacations.com

IACE
IACE TRAVEL
1-800-872-4223
www.iace-usa.com

kie
Kintetsu International
1-800-JAPAN99
www.kintetsu.com

JTB
Manhattan 1-800-235-3523
New Jersey 1-800-222-5824
www.jtbusa.com

NTA
1-800-682-7872
www.japanvacation.net